



ONOFRI

WINES



Winemaker Mariana Onofri



Husband Adán Giangiulio



Concrete eggs at Onofri Wines

Producer

Mariana Onofri, sommelier and winemaker, and Adán Giangiulio, viticulturist, are from Lavalle, one of the oldest wine growing regions north of Mendoza. In 2014 they started Onofri Wines, a boutique winery project that focuses on sustainable farming and minimal intervention winemaking. Their goal is to produce wines which are the result of microvinifications made in an artisanal way, rescuing old vines, historical regions and grape varieties, as well as innovating with grapes that display a great adaptation in Mendoza.

Winemaker

One of the first certified sommeliers in Argentina, Mariana began her influential wine career as sommelier at the famed La Bourgogne restaurant in Mendoza and Uruguay. After winemaking internships in Napa and France, including at Château La Violette in Pomerol, Bordeaux, she became Wine Director for The Vines of Mendoza, with responsibilities ranging from wine selection and experience planning to an education program seeking fresh ways to teach about wine. In 2014, she launched her own project with husband, Adán.

Location

I.G. Desierto de Lavalle, North of Mendoza, Argentina

I.G. Los Chacayes, Uco Valley, Mendoza, Argentina.

Key Facts

Year Established

2014

Altitude

I.G. Desierto de Lavalle: 560 m.a.s.l

I.G. Los Chacayes 1,100 m.a.s.l.

Hectares

8

Grapes grown

Lavalle: Bonarda, Carignan, Grenache, Monastrell, Teroldego, Durif, Pedro Ximenez, Roussanne.

Los Chacayes: Marsanne, Roussanne, Chardonnay, Malvasia, Negroamaro, Teroldego, Garnacha, Malbec and Cabernet Franc

Certifications

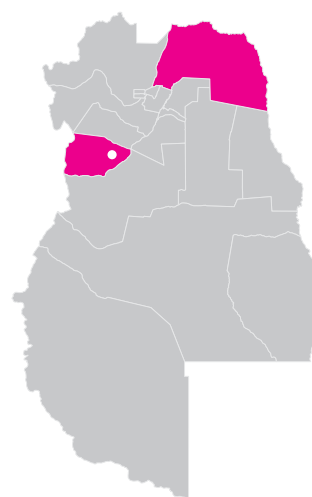
Organic grown vineyard - certification in process

Condor Portfolio

4 wines



Mendoza, Argentina



Lavalle and Los Chacayes, Uco Valley, Mendoza, Argentina.