



## ONOFRI ALMA GEMELA CARIGNAN 2019

**REGION:** Lavalle, Mendoza, Argentina

**APPELLATION:** IG Lavalle desert

**VARIETY:** 100% Carignan

**WINEMAKER:** Mariana Onofri

### VINEYARD

Geographically located in the northern oasis of Mendoza. The climate is desert-like. Extreme temperatures and an average rainfall of approximately 177 mm. Wide temperature range between day and night. Located 560 meters above sea level, almost at the end of the Mendoza River basin. 70-year-old vineyard re-grafted with Carignan in 2017. Traditional irrigation by flooding.

### VITICULTURE

Organic soil management. There are sheep to control herbs and weeds, and also to make their own compost. Diseases are managed through biological control and prevention.

### WINEMAKING

Alcoholic fermentation in small bins and concrete eggs at low temperature with native yeasts. Spontaneous malolactic fermentation. 20% whole clusters. Aged for 10 months in 4th and 5th use barrels.

### TASTING NOTES

Light garnet in colour. Aromas of dark and ripe red fruit with a black mineral nuances and spice. Medium-bodied wine, brightly fruited, resonant and elegant with a long finish.

Instagram: [@onofriwines](https://www.instagram.com/onofriwines)



**CLOSURE:** Sugar Cane Stopper

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes