



ONOFRI ALMA GEMELA GARNACHA 2019

REGION: Tunuyan, Uco Valley, Mendoza

APPELLATION: IG Los Chacayes

BLEND: 100% Garnacha

WINEMAKER: Mariana Onofri

VINEYARD

This region is crossed by some dry streams that descend from the mountain range, and its soil composition is mainly alluvial gravel. The pebbles appear mixed with some sand and silt, with low fertility. Due to the soils' physical and mechanical composition, they are very permeable, without drainage or salinity problems. 1000 to 1200 meters above sea level.

VITICULTURE

Minimal intervention viticulture, organically managed. 10-year-old trellis system planted on American rootstock with dripping system. Manual harvest in cases – beginning of March 2019.

WINEMAKING

Alcoholic fermentation in stainless steel tank at low temperature with native yeasts. Spontaneous malolactic fermentation. Aged for 12 months in 3rd and 4th use French oak barrels. 1200 bottles produced.

TASTING NOTES

A vibrant nose offers an enticing perfume of raspberry, sage, thyme, and black pepper that leads into a bright and refreshing palate with hints of cinnamon and black spice, culminating in a lingering red fruit laden finish.

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



CLOSURE: Sugar Cane Stopper

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes