



ONOFRI ALMA GEMELA WHITE FIELD BLEND 2019

REGION: Tunuyan, Uco Valley, Mendoza

APPELLATION: IG Los Chacayes

BLEND: 40% Marsanne, 40% Roussanne, 20% Chardonnay

WINEMAKER: Mariana Onofri

VINEYARD

The heterogeneous and poor soil combined with the high altitude, sun exposure and scarce rains, are all factors that generate a slight stress on the vines concentrating all its reserves in berries rich in polyphenols, acidity and sugar. 1100 mts 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

Co-fermentation of the three grapes in a stainless steel tank at low temperature with native yeasts. Partial malolactic fermentation. Aged for 10 months in French oak barrels. 20% new – 80% in 3rd and 4th use. Only 1200 bottles were produced this year.

TASTING NOTES

A blend of Marsanne, Roussanne & Chardonnay that offers striking aromas of floral and citrus notes layered with hints of white fruit and subtle vanilla. Medium bodied & texturally complex with a fresh and elegant finish.

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



CLOSURE: Sugar Cane Stopper

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes