



Technical Information

Country	Argentina
Region	Desierto de Lavalle, Lavalle, Mendoza
Altitude	560 m.a.s.l.
Blend	100% Carignan
Winemaker	Mariana Onofri
Body	Medium
Oak	10 months in neutral oak
Residual Sugar	2 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Uncertified
Sustainable	Uncertified
Biodynamic	No
Allergens	Sulphites

ONOFRI WINES

Alma Gemela Carignan

Region

Home to descendants of the native Huarpe people, Lavalle (Desierto de Lavalle IG), sits to the north and east of Mendoza city. Its landscape becomes increasingly flat, dry and rugged as it stretches away from the city, but the deep sandy soils have historically produced abundant Bonarda and Criolla crops. It's currently seeing an increase in smaller producers exploring innovation in old vine production and lesser-known varietals.

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 micro-vinifications 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.

Viticulture

This 80-year-old vineyard was re-grafted with Carignan in 2018. It is organically managed (uncertified) and uses traditional flood irrigation. The soil is of alluvial origin with deep sandy loam resulting from the deposit of fine sediments - sand, silt and clay. The characteristics of the soil creates a similar effect to desert sands, maximising the benefit of the wide diurnal temperature range.

Vinification

This wine is hand-harvested. Alcoholic fermentation takes place in small bins and concrete eggs at low temperatures with native yeasts, followed by spontaneous malolactic fermentation. 20% is whole clusters. Aged for 10 months in neutral oak.

Tasting Note

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.

Food Matching

Roasted duck, spicy lamb meatballs, beef brisket, salami and cured meats, spiced aubergine or bell pepper-based dishes.