



Technical Information

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

ONOFRI WINES

Alma Gemela Garnacha (Carbonic Maceration)

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

80-year-old vineyard re-grafted with Garnacha in 2018. Traditional flood irrigation. Alluvial soils - very deep sandy loam soil resulting from the deposit of fine sediments such as mainly sand, some silt and clay. The characteristics of the soils create a similar effect to desert sands, maximising the benefit of the wide diurnal temperature range. Manual harvest, organically managed (uncertified).

Vinification

This wine is made using the carbonic maceration technique: the initial fermentation is not caused by yeast, but instead occurs intracellularly, or from the inside out. This method involves filling a sealed vessel with carbon dioxide and then adding whole, intact bunches of grapes. This technique favours light to medium-bodied red wines with a bright primary fruit expression and soft tannins. Alcoholic fermentation occurs at low temperature with native yeasts. No malolactic fermentation. No oak aging.

Tasting Note

The nose is vibrant, showing red cherry, raspberry, sage, thyme and black pepper that leads into a light mid-palate with red berries and a sprinkle of lemon balm. A light wine with a bright finish of lingering red fruit.

Food Matching

Charcuterie, spiced barbecued meats & vegetable grills, Italian chopped salad.