



Technical Information

Country	Argentina
Region	Desierto de Lavalle, Lavalle, Mendoza
Altitude	560 m.a.s.l.
Blend	100% Pedro Ximénez
Winemaker	Mariana Onofri
Body	Medium
Oak	Unoaked
Residual Sugar	1.8 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	Uncertified
Sustainable	Uncertified
Biodynamic	No
Allergens	Sulphites

ONOFRI WINES

Alma Gemela Pedro Ximénez

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

Vines are trained on a 35-year-old Parral system and watered by flood irrigation. This region is crossed by some dry streams that descend from the mountain range, and its soil composition is mainly of alluvial gravels. 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.

Vinification

This wine is 100% hand-harvested. Fermentation takes place in stainless-steel tanks with indigenous yeast, and at low temperatures to maintain a fresh and fruity character. No malolactic fermentation. Aging on lees in tank.

Tasting Note

A delicate nose with aromas of white pears, citrus, peaches and white blossoms; fresh, crisp and refreshing on the palate with lovely elegance, textural interest and a fine thread of acidity.

Food Matching

It pairs wonderfully with typical Italian starters, seafood salads, light pasta dishes with clams or prawns, and even sushi.