

# GEN DEL ALMA – CRUA CHAN GUALTA

Uco Valley



**APPELLATION:** Gultallary

**BLEND:** Malbec

**WINEMAKER:** Andrea Mufatto and Gerardo Michelini

**VINEYARD:** \_\_\_\_\_

Grapes come from a single vineyard the in Gultallary, at an altitude of around 1400 metres, in the Tupungato subregion of the Uco Valley. The climate here is continental with a large diurnal range. There is little summer rainfall, groundwater is replenished by winter snowfall higher up in the Andes. Soils are limestone and alluvial with large stones.

**VITICULTURE:** \_\_\_\_\_

Viticulture is non-certified organic. Harvest is by hand.

**WINEMAKING:** \_\_\_\_\_

Grapes are fermented 100% whole cluster with native yeasts. Fermentation takes place in 3,000 litre old oak vats. Once the alcoholic fermentation is over, malolactic fermentation and aging take place in 500 litre used French oak barrels, before bottling without fining or filtration.

**WEBSITE:** n/a

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Aromatic and spicy, mixing flowers, berries and wild herbs. Medium-bodied, with a nervy acidity and super fine tannins. Very tasty, elegant and balanced.