

GEN DEL ALMA – OTRA PIEL

Uco Valley



APPELLATION: Gualtallary

BLEND: Cabernet Franc (60%), Cabernet Sauvignon (30%),
Pinot Noir (10%)

WINEMAKER: Andrea Mufatto and Gerardo Michelini

VINEYARD: _____

Grapes come from a single vineyard in Gualtallary, 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. The vines were planted in 1970 and trained in a high espalier system. Soils are granite and limestone soils under a thin layer of sand.

VITICULTURE: _____

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

WINEMAKING: _____

Grapes are foot-trodden then fermented 100% whole cluster with native yeasts. Fermentation takes place in a single concrete amphora buried in the vineyard. The wine rests and settles in there for 8 months before bottling without fining or filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Floral, clean, focused and fresh. The palate is very balanced, with spicy flavours of freshly cracked peppercorns.