



Savor the Journey. Celebrate the Finish.



Alma Gemela Garnacha 2022

Woman Owned - Woman Winemaker

Tasting Notes

Provides red fruits with delicate floral notes. The mouthfeel is light and fresh, finishing with bright, crisp acidity. Fresh and nervy aromas of racy raspberries, freshly crushed strawberries, pomegranate and a hint of crushed stones. Quite juicy and elegant on the palate with an attractive mineral verve that gives it tension and cohesion. Very drinkable. Enjoy now.

Ratings

92- James Suckling

91- Tim Atkin

Vineyard Notes

The vineyard is geographically located in the northern oasis of Mendoza, 65 kilometers from the capital of Mendoza, in the Gustavo André district, Lavalle Department. Lavalle has a very low population density and little rainfall, which is the reason why these lands are known as the “Mendoza desert”. It is a vineyard where environmental conditions and ecology is respected, prioritizing organic soil management. We farm land for the future, understanding it is a complex and living resource that must be protected and maintained to ensure its long-term stability. We only fertilize with organic fertilizers and natural materials. Weeds are specially treated and controlled manually, never with herbicides. We also have sheep to control herbs and weeds, and also to make our own compost. **ALTITUDE:** This vineyard is located 560 meters above sea level (1837 feet), almost at the end of the Mendoza River basin. **SOIL:** Alluvial origin - very deep sandy loam soil resulting from the deposit of fine sediments such as mainly sand, some silt and clay. The characteristics of the soil create conditions that flavor the wide temperature range, since it has the same effect of the sand temperature in the desert. **TRAINING SYSTEM:** 30-year-old Parral planted on French rootstock with traditional irrigation by flood. Re-grafted with Garnacha in 2018.

Production Notes

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.

Wine Specs

Vintage	2022	Aging	Non-oak
Varietal	Granache	Bottled	October 2022
Harvest	Mid February 2022	Alcohol	13.3%
Acid	6.8 g/L	Residual Sugar	1.9 g/L
pH	3.35		

Production 375 cases