

Gen Del Alma Jijiji Red 2018

This blend of 50% Malbec and 50% Pinot Noir is all hand harvested from a single vineyard in Gualtallary. The wine sees some carbonic maceration and has a huge vibrant nose of red fruit, violets, and caramel apple. Good acid lifts the mid-palate with notes of rhubarb, red cherry, orange peel, ash, crushed stone, mushroom, gunpowder, and flint. This vintage is bottled without going through Malo and is brighter and higher toned than the 2017. Freshness and bright acid define this wine.



Vintage: 2018

Varietal: Malbec 50% / Pinot Noir 50%

Case Production 12 pack: 1400

Alcohol Content: 12%

Region / Location: Gualtallary, Tupungato, Uco Valley

Vineyard: Tupungato Winelands, 18 Acres

Planted: Planted in 2007

Altitude: 4,600 ft

Farming Practices: Sustainable

Soil Type: Stony / Calcareous

Trellis System: High Espalier

Yield: 1400

Stem Inclusion: 50% whole cluster and then pressed to finish fermentation with just the juice

Yeast: native

Winemaker: Andrea Mufatto / Gerardo Michelini

Élevage: 6 months in large concrete vat

Lees Contact:

Filtration Method:

Maceration / Fermentation: Stainless Steel

UPC Code: 813495011716

Gen

FUERZA TRANQUILA

Gen del Alma began in 2011 when five wine loving friends planted a 7 hectare vineyard in Gualtallary at 1400 meters above sea level on alluvial soil composed of calcium carbonate and granite. The group began making wine in a small winery built in 1952 in the town of Tupungato where they work with concrete vats, eggs and amphora made from local sand and stone. The wines are made by Belen Sanchez and the vineyard is farmed by Matias Prieto. We currently import two different cuvees. One is an unfiltered Chenin Blanc from Villa Seca, Tunuyan. The other is a carbonic maceration blend of Pinot Noir and Malbec that comes from the estate vineyard in Gualtallary. These two wines are fun, bright and fresh and show a lighter style of Argentina that we are fond of.