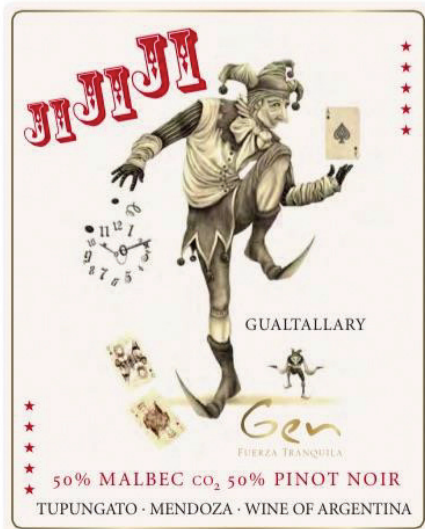


## GEN DEL ALMA JIJJI 2016



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. For the kid in everyone this wine is reminiscent of Bazooka Joe's pink bubble gum, the powdered white sugar from a Lik stick package, and a watermelon jolly rancher. A wine busting with complexity!

Varietal: Malbec 50% / Pinot Noir 50%

Vintage: 2016

Case Production 12 pack: 300

Residual Sugar / pH: <2 grs

Alcohol Content: 12.10%

Region / Location: Gualtallary Tupungato

Vineyard Name: Tupungato Winelands

Size: 250 acres

Age: Planted in 2007

Altitude: 4,600 ft

Soil Type: Stony / Calcareous

Trellis System: High Espalier

Yield: 3 tons/acre

How: Hand harvested

Winemaker: Andrea Mufatto / Gerardo Michelini

Oak Treatment: None

Age of the Barrel: n/a

Bottle Aging: 4 months

Maceration / Fermentation: Stainless Steel

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Gen del Alma is a new project started in 2012 by Gerardo Michelini, of Zorzal, and his wife and winemaker Andrea Mufatto. Gerardo and Andrea have planted vines on their individually owned property adjacent to the Zorzal winery. Their focal concept is to showcase the purity, minerality, and freshness of Gualtallary terroir. Their minimal vinification process allows the fruit to shine on its own. They use concrete eggs, used barrique, and in some cases carbonic maceration in the winery. They currently produce 3 wines: a bordeaux blend, a MAL/PN partial carbonic, and a CF/CS/PN blend. The wines have received high praise from the Wine Advocate and Decanter magazine, and we believe GdA is another example of the Michelini's taking Argentine wine to a new level.



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