

## GEN DEL ALMA GENE 2014



This wine is a blend of 50% Malbec, 20% Cabernet Sauvignon, 15% Cabernet Franc, and 15% Merlot. The nose explodes showcasing rich fruit of mixed berries and cherries with dried herbs, creme de cassis, forest floor, mocha, caramel, truffles, and dried espresso grounds. The soft tannin and fleshy, velvet mid palate integrates with a mineral driven finish of crushed wet rock, typical of Gualtallary. This is what wine is all about, Fuerza Tranquila!

Varietal: Malbec 50%, Cabernet Sauvignon 20%, Cabernet Franc 15% and Merlot 15%

Vintage: 2014

Case Production 12 pack: 1,000

Residual Sugar / pH: <2 grs

Alcohol Content: 14.00%

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: 30%

Age of the Barrel: 3<sup>rd</sup> use

Bottle Aging: 12 months

Maceration / Fermentation: Concrete Vats



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.

