

GEN DEL ALMA JIJJI CHENIN BLANC 2016



This hand harvested, single vineyard wine is 100% unfiltered and unfinned Chenin Blanc from Tunuyan within the Uco Valley. The nose has multiple layers with notes of orange blossom, daffodil, lemon, quince, cardamon, apricot, and wax bean that leads into a racy and vibrant palette with generous acidity. Grapefruit, green apple, and lemon shine with a touch of salinity that leads to a fresh, bright finish.

Varietal: **Chenin Blanc 100%**

Vintage: **2016**

Case Production 12 pack: **850**

pH: **1.8**

Alcohol Content: **10.5%**

Region / Location: **Tunuyan, Uco**

Vineyard Name: **Villa Seca**

Size: **24.7 acres**

Age: **Planted in 1970**

Altitude: **3,300 ft**

Soil Type: **Alluvial with 80 cm. of deep soil**

Trellis System: **Parral**

Yield: **3 tons/acre**

How: **Hand harvested**

Winemaker: **Andrea Mufatto / Gerardo Michelini**

Oak Treatment: **None**

Age of the Barrel: **n/a**

Bottle Aging: **6 months**

Maceration / Fermentation: **20 days**

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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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