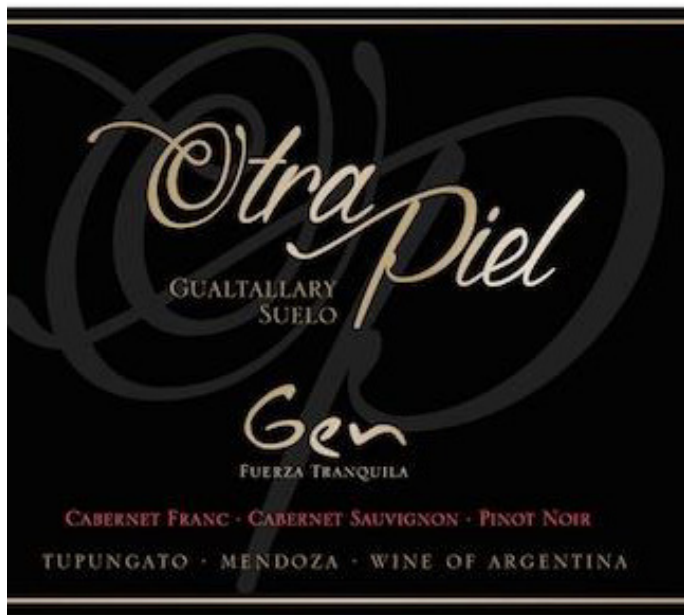


## GEN DEL ALMA OTRA PIEL 2014



This blend of 60% Cabernet Franc, 30% Cabernet Sauvignon, and 10% Pinot Noir is all hand harvested from a single vineyard in Gualtallary. It shows macerated cherries and crushed mint with undertones of cedar, crushed stone, nutmeg, and ground black pepper. The wine is smooth with almost a grape jelly character tightened up with fresh acid and a bright, vibrant finish.

Varietal: Cabernet Franc 60%, Cabernet Sauvignon 30%, Pinot Noir 10%

Vintage: 2014

Case Production 12 pack: 300

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: None

Age of the Barrel: n/a

Bottle Aging: 12 months

Maceration / Fermentation: Ferm Egg shape concrete vat



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.

