

# Alma Gemela Pedro Ximenez



With its aromas you can appreciate the expressiveness and originality of this Argentine varietal: clear notes of grapefruit peel, lemon, orange blossom, kiwi, green apple, grass, basil, oregano and mint. The palate is crisp and young, with a vibrant acidity. It flows in harmony to a long, refreshing finish, where citrus and green herbs return. Greenish yellow color of low intensity, clear and resplendent.

**Winery:** Onofri Wines

**Region:** Lavelle

**Winemaker:** Mariana Onofri

**Province:** Mendoza

**Varietal:** Pedro Ximenez

**Country:** Argentina

**Vintage:** 2018

**Alcohol:** 12%

## Technical Notes:

**Total Acidity:** 6.8 g/l

**pH:** 3.18

**Residual Sugar:** 1.8 g/l

**Annual Production:** 3,500 bottles

## Pairing Suggestions:

- Neapolitan Pizza
- Citrus, fennel and avocado salad
- Seafood Carpaccio

