

Alma Gemela White Field Blend



Superb on the nose, with an interesting complexity. Abundant aromas of mango, guava, pineapple, green banana, pear, rosemary, mint, butter, white flowers and toast that denotes its passage through oak. The palate is elegant and structured, with an unctuous mouthfeel and impeccable acidity. Its long finish returns all the aromatic complexity found in the nose. Delicious and versatile, it caresses the palate! Greenish yellow color of medium intensity, it is bright and clean.

Winery: Onofri Wines

Winemaker: Mariana Onofri

Varietal: Blend, 50%
Chardonnay, 25% Marsanne,
25% Rousanne

Vintage: 2017

Technical Notes:

Total Acidity: 6.5 g/l

pH: 3.4

Residual Sugar: 1.8 g/l

Annual Production: 2,000
bottles

Aging: 12 mo. in French oak
barrels: 20% 1st use, 80% 3rd
and 4th use.

Region: Los Chacayes,
Tunuyán, Uco Valley

Province: Mendoza

Country: Argentina

Alcohol: 13.4%

Pairing Suggestions:

- Steamed lobster with drawn butter
- Roasted swordfish with peppercorn butter sauce
- Pork tenderloin

