Gen Del Alma Jijiji Chenin Blanc 2018

This hand harvested, single vineyard wine is 100% 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. The 2018 is brighter with more depth than the 2017.

Vintage: 2018
Varietal: Chenin Blanc 100%
Case Production 12 pack: 900
Alcohol Content: 11%
Region / Location: Villa Seca, Tunuyan, Uco Valley
Vineyard: Villa Seca, 24.7 Acres
Planted: Planted in 1970
Altitude: 3,300 ft
Farming Practices: Sustainable
Soil Type: Alluvial with 80 cm. of deep soil
Trellis System: Parral
Yield: 900
Stem Inclusion: No
Yeast: Native
Winemaker: Andrea Mufatto / Gerardo Michelini
Élevage: none
Lees Contact:
Filtration Method: Lightly Filtered
Maceration / Fermentation: 20 days,
UPC Code: 813495012041

Gen
Fuerza Tranquila

Gen del Alma began in 2011 when five wine loving friends planted a 7 hectare vineyard in Gualtallary at 1400 meters above sea level on alluvial soil composed of calcium carbonate and granite. The group began making wine in a small winery built in 1952 in the town of Tupungato where they work with concrete vats, eggs and amphora made from local sand and stone. The wines are made by Belen Sanchez and the vineyard is farmed by Matias Prieto. We currently import two different cuvees. One is an unfiltered Chenin Blanc from Villa Seca, Tunuyan. The other is a carbonic maceration blend of Pinot Noir and Malbec that comes from the estate vineyard in Gualtallary. These two wines are fun, bright and fresh and show a lighter style of Argentina that we are fond of.