

# Jijiji Red 2024

This blend of 50% Malbec and 50% Pinot Noir is all hand harvested from a single vineyard in Gualtallary. The wine sees some carbonic maceration and has a huge vibrant nose of red fruit, violets, and caramel apple. Good acid lifts the mid-palate with notes of rhubarb, red cherry, orange peel, ash, crushed stone, mushroom, gunpowder, and flint. Freshness and bright acid define this wine.



Vintage: 2024  
Varietal: Malbec 50% / Pinot Noir 50%  
Case Production 12 pack: 1100  
Alcohol Content: 12.8%  
Region / Location: Gualtallary, Tupungato, Uco Valley  
Vineyard: Tupungato Winelands, 18 Acres  
Planted: Planted in 2007  
Altitude: 4,600 ft  
Farming Practices: Sustainable  
Soil Type: Stony / Calcareous  
Trellis System: High Espalier  
Yield: 1100  
Stem Inclusion: 50% whole cluster and then pressed to finish fermentation with just the juice  
Yeast: native  
Winemaker: Matias Prieto  
Élevage: 6 months in large concrete vat  
Lees Contact:  
Filtration Method: None  
Maceration / Fermentation: Stainless Steel  
UPC Code: 813495011716

**JIJJI**  
WINES

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.