

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,
Planted: Planted in 2007
Altitude: 4,600 ft
Farming Practices: Sustainable
Soil Type: Stony / Calcareous
Trellis System: High Espalier
Yield: 3 tons/acre
Stem Inclusion: 50% whole cluster and then pressed to finish fermentation with just the juice
Yeast: native
Winemaker: JiJiJi Wines
Élevage: 6 months in large concrete vat
Lees Contact:
Filtration Method:
Maceration / Fermentation: Stainless Steel
UPC Code: 813495011716

JiJiJi
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.