



## RED WINE 2016

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Alluvia, Gualtallary, Tupungato, Uco Valley.

50% Cabernet Franc - 45% Malbec - 5% Casavecchia  
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### TECHNICAL INFORMATION

Alcohol: 14 per vol.  
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Acidity: 5,4 g/l  
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Sugar: 2 g/l  
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Ph: 3,7  
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Vintage: 2016

### TASTING NOTES

50% Cabernet Franc, 45% Malbec, 5% Casavecchia. This complex and balanced wine of a deep violet color is a blend of Cabernet Franc, Malbec and Casavecchia. The Cabernet Franc variety contributes very spicy and floral notes, whereas the Malbec gives the wine aromas of red fruit. In the mouth, it has a long and highly persistent finish due to its tannins. A very elegant and well-structured blend.

### VINEYARDS

Doña Paula 1350 comes from 2 blocks (No. 10 and No. 7) in our Alluvia Vineyard, which is located in Gualtallary, at 1,350 meters (4,430 feet) above sea level. The area soil is sandy, with alluvial and calcareous stones. The climate of the Uco Valley has warm days and cool nights, with an average temperature variation of 12.5 °C (54.5°F) and an average annual rainfall of 280 mm (11 in). The vines are planted in espaliers, using snow-melt water and drip irrigation systems, and they yield 10 tons per hectare. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

### VINIFICATION

The harvest starts with Malbec and Casavecchia by mid-April, and it finishes with Cabernet Franc at the end of the same month. The grapes are hand-picked and then they are destemmed gently, without breaking the berries. Each variety undergoes cold maceration separately, in stainless steel tanks, to extract the primary aromas. Once the alcoholic fermentation is complete, the blend is made, and the ageing process is carried out in 20 % new French oak barrels, for 14 to 16 months.