



RED WINE 2017

El Alto, Ugarteche, Luján de Cuyo, Mendoza.

55% Petit Verdot - 40% Bonarda - 5% Tannat

TECHNICAL INFO

Alcohol: 13.2% abv

Acidity: 5.40 g/l

Residual Sugar: 1.8 g/l

Ph: 3.5

Harvest: 2017

TASTING NOTE

Its name derives from the average height of the selected parcels for this Blend. Petit Verdot, Bonarda and Tannat compose this wine that has an intense violet color with black tint. In the nose, Petit Verdot brings aromas of blueberries and jasmine while Bonarda adds intense aromas of blackberries and raspberries. It stands out for its firm tannins and good volume in the mouth, Tannat offers attractive structure and a long finish.

VINEYARDS

In our Finca El Alto in Ugarteche, Luján de Cuyo, we chose the stoniest plots that have the presence of Calcium carbonate, to plant the Petit Verdot at 1030 meters above sea level. In the lowest part of the same vineyard, at about 908 meters of height we have Bonarda, it has the most clay dominate soil with gravel and pebbles. The yield per hectare is 7 to 10 tons, and the irrigation is by drip. The climate of this is farm characterized by its warm days and cool nights, with a thermal amplitude of 14 ° C and an average annual rainfall of 250 mm. The training system used is double cordon. At Doña Paula we have always managed our vineyards with sustainable farming practices.

VINIFICATION

The harvest begins with Tannat at the end of March, then the Petit Verdot in the first week of April and Bonarda in the middle of the same month. A manual harvest and a destemming without breaking grains is carried out. Traditional elaboration of each variety is carried out separately; we call it of minimal intervention in cement eggs. After the alcoholic fermentation, the blend is made to begin the short aging in the same cement egg and immediately after malolactic fermentation has finished, the wine is bottled to keep the fruity and floral aromas in their freshest possible state.