

DOÑA PAULA

ESTATE



MALBEC - SYRAH 2014

WINEMAKER'S NOTES

Intense violet color. In the nose, outstanding notes of ripe plums, nuts, spices, and white pepper. In the mouth, a very harmonious and balanced wine, with round tannins and a long finish.

DESCRIPTION

Region	Finca Alluvia in Gualtallary (Tupungato, Uco Valley) and Finca Los Indios in Altamira (San Carlos, Uco Valley)
Grapes	60% Malbec · 40% Syrah
Vintage	2014

TECHNICAL INFORMATION

Alcohol	14,3% per vol.
Acidity	5,25 g/l (tartaric acid)
Residual Sugar	3,4 g/l
pH	3,6

VINEYARDS

These grapes are sourced from our best vineyards in Los Indios, Altamira, at 1,100 meters (3,610 feet) above sea level, and in Alluvia, Gualtallary, at 1,350 meters (4,430 feet) above sea level. The soils are sandy loam in the first location and stony in the second one, and both have high calcareous content. Doña Paula Estate Malbec displays the unique characteristics of the Uco Valley, a terroir where the climate is cold, with an average temperature variation of 16 °C (60.8°F) in El Indio and 12.5 °C (54.5°F) in Alluvia, and an average annual rainfall of 280 mm (11 in) in Altamira and 300 mm (11.8 in) in Gualtallary. The vines yield an average of 8 to 10 tons per hectare, and they are grown in espaliers, using drip irrigation. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

VINIFICATION

The grapes are hand-picked from mid to end-March. Then, a cold pre-fermentative maceration takes place to preserve the primary aromas. The temperature during the fermentation of the must ranges between 25 and 28 °C (77 to 82.4 °F). A spontaneous malolactic fermentation takes place. The wine is aged in first, second and third-use French oak barrels for 12 months.

