



**DP**  
DOÑA PAULA

*Paula*

## CHARDONNAY 2015



### DESCRIPTION

Regions	Uco Valley, Mendoza.
Grapes	100% Chardonnay
Vintage	2015

### TECHNICAL INFORMATION

Alcohol	13.3% per vol.
Acidity	5.33 g/l
Residual Sugar	1.6 g/l
pH	3.5

### WINEMAKER'S TASTING NOTES

Yellow-green and gold color. Intense, tropical aromas with notes of mango, pineapple and peach. Very good volume, balance and freshness. Citric and mineral.

### VINEYARDS

Alluvia Vineyard is located in Gualtallary, Tupungato, Uco Valley, at 1,350 meters (4,430 feet) above sea level. The soils are sandy loam, stony, and with a high calcareous content. On the other hand, Los Cerezos Vineyard is located in the Cordón del Plata mountains, Tupungato, Uco Valley, at 1,000 meters (3,280 feet) above sea level. Here, there are loam soils of variable depth, with a calcium carbonate layer 120 cm (47 in) from the surface. Both estates have warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F) in Los Cerezos and 12.5 °C (54.5 °F) in Alluvia, and an average annual rainfall of 280 mm (11 in). The vines yield 12 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 harvested from the third week of February to the first week of March. A moderate protective destemming and a crushing at room temperature are carried out. Pressing is soft, and fermentation takes place at low temperatures, in stainless steel tanks, to protect the primary aromas.