

# Smoked

BY  
DOÑA PAULA

## RED BLEND 2019

### VARIETIES

60% Cabernet Sauvignon  
30% Malbec  
10% Bonarda

### TECHNICAL INFORMATION

Alcohol: 14.5%  
Sugar: 5.43 g/l  
Acidity: 7 g/l  
Ph: 3.75

### DESCRIPTION

Finca El Alto, Luján de Cuyo

### NOTES

Intense violet coloured wine, very complex aromas of red fruit jam, spices, vanilla and a delicate smokiness. On the palate it stands out for its sweet, velvety tannins.

### VINEYARDS

This well balanced blend comes from our Ugarteche vineyards, in Luján de Cuyo. The yield per hectare is 7-10 tons. We use drip irrigation and a trellis conduction system. The climate of this farm, located at 1050 metres above sea level, is characterised by its warm days and cool nights, with a thermal amplitude of 14°C and an average annual rainfall of 200mm. At Doña Paula we always manage our vineyards with sustainable agricultural practices.

### ELABORATION

The grapes are harvested manually, from the end of March to the beginning of April. Crushing is reductive to avoid contact with oxygen. Cold pre-fermentation maceration allows the preservation of primary aromas. The must is then fermented at low temperatures. Spontaneous malolactic fermentation is carried out. The wine is stored in French oak barrels of first, second and third use for 12 months. These barrels are smoked with a unique process that gives them aromas similar to the wood embers of a typical Argentine barbecue.

