

**DOÑA PAULA**  
**ROSÉ OF MALBEC**

## ROSÉ OF MALBEC 2018

### TECHNICAL INFORMATION

<i>Alcohol</i>	<i>Residual Sugar</i>
12 % Alc. Vol.	1.8 g/l
<i>Acidity</i>	<i>pH</i>
6.8 g/l	3.3

### DESCRIPTION

<i>Region</i>
El Alto Estate, Luján de Cuyo.
<i>Grapes</i>
100% Malbec
<i>Vintage</i>
2018

### WINEMAKER'S NOTES

This wine has a pale pink color. In the nose it has deep berries and violets aromas coming from the early harvest. In the mouth it is a very fresh wine due to its high acidity. It presents a long, balanced and soft finish.

### VINEYARDS

In the clay loam soils of Finca El Alto in Ugarteche, Luján de Cuyo, we chose the poorest profiles resulting from the mixture of rubbles and clay to plant our Doña Paula Rosé of Malbec in the year 1998. The yield per hectare is of 7 to 10 tones with drip irrigation. The weather of this estate located at 1,000 meters above the sea level (3,280 feet), is characterized by warm days and cool nights, with thermal amplitude of 14°C (57.2°F) and an annual average rainfall of 250 mm (9.84 inches). The conduction system used is the trellis. In Doña Paula we have always managed our own vineyards with sustainable agricultural practices.

### VINIFICATION

The grapes are handpicked early during the first two weeks of February in order to keep the freshness marked by the acidity. The grapes, most of them whole berries, pass through a pneumatic press that "squeezes" them softly for them to release the juice or must which is taken to the stainless steel tanks. The alcoholic fermentation starts at low temperatures 15°C (59°F) and lasts in between 15 to 20 days. The resting time is only of 3 months.

