



# DOÑA PAULA

## ESTATE

### *Black Edition*



## *Black Edition* | BOLD RED BLEND

### NOTAS DEL ENÓLOGO

Intense black-violet color. In the nose, outstanding aromas of plum, spices and red pepper, with delicate notes of mint. In the mouth, a very harmonious and balanced wine, with round tannins and a long finish.

### DESCRIPCIÓN

|                |   |
|----------------|---|
| <b>Region</b>  | El Alto Estate, Lujan de Cuyo                         |
| <b>Grape</b>   | 60% Malbec - 5% Petit Verdot - 35% Cabernet Sauvignon |
| <b>Vintage</b> | 2020  |

### TECHNICAL INFORMATION

|                       |            |
|-----------------------|------------|
| <b>Alcohol</b>        | 13.9% vol. |
| <b>Acidity</b>        | 5.32 g/l   |
| <b>Residual Sugar</b> | 2.02 g/l   |
| <b>pH</b>             | 3.66       |

### VINEYARDS

In the clay loam soils of El Alto Vineyard in Ugarteche, Lujan of Cuyo, we selected the poorest profiles—resulting from the mixture of pebbles, gravel and clay— to plant our Doña Paula Estate Cabernet Sauvignon in 1998. These vines yield 7 to 10 tons per hectare and they are trained in espaliers, using drip irrigation. The climate of this estate, located at 1.050 meters (3.445 feet) above the sea level, is characterized by its warm days and cool nights, with an average temperature variation of 14°C (57.2 °F) and an average annual rainfall of 250 mm (9.8 in). 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.