

*Blue Edition*  
VELVET BLEND

  
DOÑA PAULA  
ESTATE



## Regions

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Finca El Alto, Ugarteche, Luján de Cuyo.

## Varieties

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60% Malbec  
30% Pinot Noir  
10% Bonarda

## Vintage

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2016

## Technical Information

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Alcohol 13.7  
Acidity 5.24  
Residual sugar 2.0  
pH 3.7

## Winemaker's Notes

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This wine has an intense violet color with black hues. In the nose it presents the aromas of fresh berries coming from the Malbec. The Pinot Noir gives cherry notes while the Bonarda intensifies the complexity with blackberries and redcurrant. It has a good volume in mouth and silky tannins that lead to a long and pleasant finish.

## Vineyards

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Doña Paula Estate Blue Edition comes from our El Alto vineyard in Ugarteche, Luján of Cuyo. 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 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

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Grapes are handpicked from the middle to the end of March. The pre-fermentative maceration in cold allows the preservation of the primary aromas. The temperature during must fermentation ranges from 25 to 28°C (77 to 82.4°F). A spontaneous malolactic fermentation takes place and the blend is made near the bottling stage.

