

Blue Edition
VELVET BLEND


DOÑA PAULA
ESTATE



Regions

Finca Alluvia, Gualtallary, Uco Valley.

Varieties

60% Malbec
30% Pinot Noir
10% Bonarda

Vintage

2016

Technical Information

Alcohol 13.7
Acidity 5.24
Residual sugar 2.0
pH 3.7

Winemaker's Notes

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

Doña Paula Estate Blue Edition comes from our Alluvia vineyard in Gualtallary, Uco Valley at 1,350 meters (4,429 feet) above the sea level in clay loam soils with stones. This region has warm days and cool nights, with thermal amplitude of 12.5°C (54.5°F) and an annual average rainfall of 280 mm (11 inches). The vines have an average yield of 10 tons per hectare. In Doña Paula we have always managed our vineyards with sustainable agricultural practices.

Vinification

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. The components of this wine are aged separated in French oak barrels of a second and a third use, during 12 months. The blend is made near the bottling stage.

