

DOÑA PAULA

ESTATE



CHARDONNAY 2017

WINEMAKER'S NOTES

Golden yellow color. Citrus and mineral aromas, with tropical fruit and spicy notes. In the mouth, a fresh and lively wine, with good acidity and balance.

DESCRIPTION

Regions	Finca Alluvia in Gualtallary (Tupungato, Uco Valley)
Grapes	100% Chardonnay
Vintage	2017

TECHNICAL INFORMATION

Alcohol	14.5% per vol.
Acidity	5.28 g/l
Residual Sugar	1.8 g/l
pH	3.6

VINEYARDS

Doña Paula Estate Chardonnay is grown on a bed of stones and limestone, at the confluence of the dry streams that cross Alluvia Vineyard, in Gualtallary, Valle de Uco, at 1,350 meters (4,430 feet) above sea level.

This area has warm days and cool nights, with an average temperature variation of 12.5 °C (54.5°F) and an average annual rainfall of 280 mm (11 in). The vines, which are trained in espaliers, yield 10 tons per hectare. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

VINIFICATION

The grapes are hand-picked during the first week of March. They are first pressed, and then fermented at low temperatures in stainless steel tanks. 50 % of the must finishes its fermentation in new French oak barrels. Ageing is carried out in new French oak barrels for a period of 8 to 10 months.

