

DOÑA PAULA ESTATE



PINOT NOIR 2016

WINEMAKER'S NOTES

Soft and delicate violet-red color. Intense mineral aromas, with notes of graphite, pumice, red fruit and raspberry. A wine of a light and fluid body, with firm tannins and good acidity.

DESCRIPTION

Region	Finca Alluvia in Gualtallary (Tupungato, Uco Valley)
Grapes	100% Pinot Noir
Vintage	2016

TECHNICAL INFORMATION

Alcohol	13.5 % per vol.
Acidity	5.25 g/l (tartaric acid)
Residual Sugar	2.4 g/l
pH	3.8

VINEYARDS

Doña Paula Estate Pinot Noir 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 between the first and second weeks of March. After a gentle destemming, the must is cold macerated for three to four weeks to preserve the primary aromas. Fermentation takes place at low temperatures, in stainless steel tanks. Ageing is carried out in first and second-use French oak barrels for 10 months.

