

DOÑA PAULA ESTATE



SAUVIGNON BLANC 2016

WINEMAKER'S NOTES

Doña Paula Estate Sauvignon Blanc has a greenish-yellow color. In the nose, the aromas are intense, fresh and typical; those of wild mint, grapefruit and rue stand out. A fresh, concentrated, well-balanced and persistent wine.

DESCRIPTION

Region	Finca Los Cerezos in Tupungato (Uco Valley)
Grapes	100% Sauvignon Blanc
Vintage	2016

TECHNICAL INFORMATION

Alcohol	11.0% by vol.
Acidity	6.63 g/l
Residual Sugar	1.0 g/l
pH	3.1

VINEYARDS

Alluvia Vineyard is located in Gualtallary, Tupungato, Uco Valley, at 1,350 meters (4,430 feet) above sea level. The soils are sandy loam, stony, and with a high calcareous content. On the other hand, Los Cerezos Vineyard is located in the Cordón del Plata mountains, Tupungato, Uco Valley, at 1,000 meters (3,280 feet) above sea level. Here, there are loam soils of variable depth, with a calcium carbonate layer 120 cm (47 in) from the surface. Both estates have warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F) in Los Cerezos and 12.5 °C (54.5 °F) in Alluvia, and an average annual rainfall of 280 mm (11 in). The vines yield 10 tons per hectare, and they are grown in espaliers, using drip irrigation. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

VINIFICATION

The grapes are hand-picked in the morning during the first week of March. A very careful, protective destemming and pressing process is carried out. Then a pellicular maceration is performed to transfer the varietal character from the skin to the must. Fermentation takes place at low temperatures, between 12 and 15 °C (53.6 – 59 °F), in stainless steel tanks, to preserve the primary aromas.

