



LOS
CARDOS
DOÑA PAULA



RED BLEND 2017

DESCRIPTION

Luján de Cuyo, Mendoza.
Región

40% Malbec, 30% Cabernet
Sauvignon, 27% Syrah y 3% Tannat.
Variedad

2017
Cosecha

TECHNICAL INFORMATION

13.5% Alc. Vol.
Alcohol

5.48 g/l
Acidity

2.3 g/l
Residual Sugar

3.6
pH

WINEMAKER'S NOTES

Intense red color with some ruby hues. Very expressive in the nose, with highlighting red fruit aromas and spicy notes. In the mouth, a fresh and complex wine. The clay loam soil of Ugarteche helps to generate its smooth-textured tannins. A good balance is achieved with what each variety contributes to the blend.

VINEYARDS

El Alto Vineyard is located in Ugarteche, in the southern part of Luján de Cuyo, at 1,050 meters (3,445 feet) above sea level. The soils range from sandy loam to clay loam, with variable content of stone. The climate typically presents 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). The vines yield 12 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 harvested from mid to late March. In the winery, they are first destemmed and softly crushed. Then, the must is cooled and traditional fermentation starts. Post-fermentation maceration lasts between 10 and 15 days and, after that, the malolactic fermentation of each separate variety is carried out. The blend is done once this last fermentation is completed, to finally move on to the ageing stage.