

DOÑA PAULA

SELECCIÓN *de* BODEGA

MALBEC 2013

REGION

Finca El Alto in Ugarteche (Luján de Cuyo), Finca Alluvia in Gualtallary (Tupungato, Uco Valley), and Finca Los Indios in Altamira (San Carlos, Uco Valley)

WINEMAKER'S NOTES

Intense violet color with blue hues. Coming from the Malbec blend from different vineyards it is very complex in the nose. Berries, floral aromas such as violets and plums outline this wine. In the mouth is a greatly concentrated wine, balanced and with good acidity. Due to its firm tannins it is an ideal wine to be aged in the bottle for a long time.

TECHNICAL INFORMATION

15.1% per vol.

Alcohol

6.56 g/l (tartaric acid)

Acidity

2.6 g/l

Residual Sugar

3.5

pH

DESCRIPTION

Blend of the best blocks from Ugarteche and the Uco Valley

Regions

100% Malbec

Grapes

2013

Vintage

VINEYARDS

Selección de Bodega Malbec is the result of an assemblage of our best terroirs: Finca El Alto, whose soils are mainly clayey; Finca Alluvia, which has mineral and rocky soils; and Finca Los Indios, which has calcareous and sandy soils. These old vineyards are planted at between 1,050 and 1,350 meters (approximately 3,445 and 4,430 ft) above sea level and have a naturally low yield (between 2 and 3 t/ha [0.81 and 1.22 t/acre]). Surface irrigation is used. The climate typically presents warm days and cool nights, with an average annual rainfall of between 200 and 300 mm (7.87 and 11.81 in). At Doña Paula, our vineyards have always been managed using sustainable agriculture practices.

VINIFICATION

Harvest takes place between the end of March and the beginning of April; the grapes are hand-picked and placed in plastic boxes that have a capacity of 20 kilos (44.09 pounds). A cold pre-fermentation maceration is carried out, following Doña Paula's style, to preserve primary aromas. Native yeasts at low temperature are used for the alcoholic fermentation. Ageing takes place in first and second-use French oak barriques during 16 months.

