



DOÑA PAULA

Sauvage Blanc

SPARKLING SAUVIGNON BLANC • ARGENTINA



TECHNICAL INFORMATION

Viñedos: Los Cerezos,
Tupungato, Uco Valley.

100% Sauvignon Blanc

Brut Nature

Vintage: 2018

12,7%

Alcohol

6.48

Acidity

5.5

Sugar

3.2

pH

TASTING NOTES

Doña Paula Sauvage Blanc exhibits a pale yellow color. It has very intense aromas of orange blossom and white peach, with citrus notes – such as grapefruit – and a touch of mint. In the mouth, it is a fresh, very lively and persistent wine, with marked acidity.

VINEYARDS

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. Its climate presents warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F), and an average annual rainfall of 280 mm (11 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 – avoiding oxidation – during the third week of February. Then, they are cooled and softly pressed. A pellicular maceration is performed to transfer the varietal character from the skin to the must. Alcoholic fermentation is carried out at low temperatures, in stainless steel tanks, to preserve the primary aromas. Then, there is a short second fermentation for the formation of the characteristic bubbles (prise de mousse).