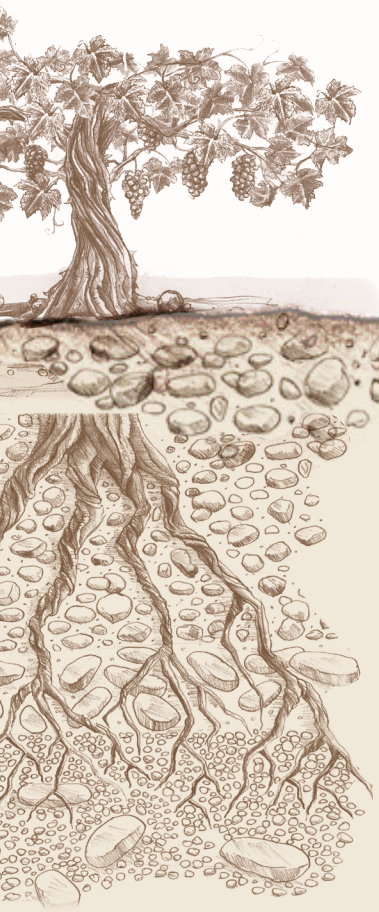

DOÑA PAULA

El Alto Parcel

MALBEC *2011*

Technical notes

2011	1.30 hec. from South west rows in block 12
Vintage	Selected parcel
100% Malbec	1850 plants per hectare
Variety	Density
El Alto, Ugarteche, Luján de Cuyo	2 tns per hectare
Vineyard	Yield
Third week of March	
Harvest	

Technical information

14.8	3.50
Alcohol	PH
6.00	2.6
Acidity	Residual Sugar

Tasting notes

A wine of a deep violet color and highly aromatic intensity. Outstanding spicy, floral and dried herb aromas as well as ripe red fruit and dried fruit notes can be perceived. In the mouth, it displays a great balance and elegance, and silky and velvety tannins. It is a complex and concentrated wine, with a very persistent finish.

Vineyards

El Alto Parcel Malbec is the result of a land plot selection of only 1.3 hectares from block No. 12 in our El Alto Vineyard, which is located in Ugarteche, Luján de Cuyo, at 1,000 meters (3,280 feet) above sea level. The vineyard – planted in 1971 – is a massal selection of old pre-phyilloxeric Malbec vines from the Vistalba region. It is own rooted, low-density spaced (1,850 plants per hectare) and flood irrigated. The soil is clay here, with pebbles and gravel from 1 meter (3.28 feet) of depth. The plants, together with the mild climate and its cool nights, produce sweet and ripe tannins.

Vinification

This wine is produced by microvinification in small containers and in very limited lots. Once in the winery, the grapes undergo a double sorting process, first of bunches and then of berries. The selected berries are sent to a special room (temperature-controlled at below 20 °C) where the alcoholic fermentation – under wild yeast culture – and the malolactic fermentation take place. The post-fermentative maceration lasts from 15 to 20 days. The wine is then devatted and racked to 50 % new French oak barrels, where ageing is carried out for 20 to 22 months. This traditional method ensures that the grapes are handled gently, as all the processes are performed by gravity.

Mendoza - Argentina