



DOÑA PAULA

LOS INDIOS PARCEL

MALBEC 2011

TECHNICAL NOTES

2011	1.20 hectare in block 9
Vintage	Selected parcel
100% Malbec	4250 plants per hectare
Variety	Density
Los Indios, Altamira, San Carlos	4 tns per hectare
Vineyard	Yield
Third week of March	
Harvest	

TECHNICAL INFORMATION

14.7	3.65
Alcohol	PH
6.07	2.5
Acidity	Residual Sugar

TASTING NOTES

Los Indios Parcel has an intense violet red color with black hues. In the nose, it presents aromas of violets and fresh red fruit, contributed to by the low night temperatures. In the mouth, it stands out for its great concentration, marked acidity and silky tannins, characteristics that make it an ideal wine for ageing.

VINEYARDS

Los Indios Parcel Malbec comes from a land plot selection in our Los Indios Vineyard, which is located in Altamira, San Carlos, Uco Valley, at 1,150 meters (3,773 feet) above sea level. This terroir is characterized by its sandy loam soil – with caliche and rock layers – of great drainage. In some sectors, there are gravel and stone deposits of colluvial origin, always bound by a thick, 70 cm (27.5 in) deep layer of black caliche. The climate has warm days and cold nights, with an average temperature variation of 16 °C (60.8°F), and an average annual rainfall of 300 mm (11.8 in).

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.