



@DONAPULAWINES



2025

WINEMAKING

The harvest takes place during the second week of March. Fermentation occurs in concrete vats, with a 20-day maceration that allows for precise and balanced extraction. It is aged for 9 months in French oak, followed by 3 months of bottle aging to refine its structure and harmonize its components.

Alcohol	13.5%	Region	Finca El Alto, Ugarteche, Luján de Cuyo, Mendoza
Acidity	5.52		
Residual sugar	2	Variety	100% Malbec
PH	3.7	Add	2025

HIGH ALTITUDE WINES