

DOÑA PAULA

ESTATE



RIESLING 2017

WINEMAKER'S NOTES

This wine has a pale yellow color, and expressive aromas of white flowers – such as jasmine – as well as citrus notes. In the mouth, it is fresh and mineral, with good acidity. Its complex and delicate character makes it very attractive.

DESCRIPTION

Region	Finca Alluvia in Gualtallary (Tupungato, Uco Valley)
Grapes	100% Riesling
Vintage	2017

TECHNICAL INFORMATION

Alcohol	13 % per vol.
Acidity	5.97 g/l
Residual Sugar	1.8 g/l
pH	3.1

VINEYARDS

Doña Paula Estate Riesling is grown on sandy soils with alluvial and calcareous stones, in Alluvia Vineyard, Gualtallary, at 1,350 (4,430 feet) meters above sea level. The Uco Valley climate presents warm days and cool nights, with an average temperature variation of 12.5 °C (54.5 °F) and an average annual rainfall of 280 mm (11 in). The vines yield 10 tons per hectare, and they are grown in espaliers, using snow-melt water and drip irrigation systems. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

VINIFICATION

The grapes are hand-picked during the day time, the first week of March. A very careful, protective destemming and pressing process is carried out. Fermentation takes place at low temperatures, between 12 and 15 °C (53.6 – 59 °F), in stainless steel tanks, to preserve the primary aromas.