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DOÑA PAULA
ARGENTINA

E S T A T E

CHARDONNAY

Doña Paula Estate Chardonnay is born in Finca Aluvia, in the heart of Gualtallary, at 1,350 meters above sea level. The sandy soils with the presence of stones and limestone, together with the area's cool climate, provide freshness, precision, and a vibrant texture. It is an expressive and balanced Chardonnay, with a subtle touch of oak. It displays a golden-yellow color, with citrus and mineral aromas accompanied by spicy notes and tropical fruit. On the palate, it is fresh, lively, and harmonious.

WINEMAKING

Fermentation takes place at low temperatures in stainless steel tanks, and 30% of the must completes its fermentation in first- and second-use French oak barrels, where it is aged for 9 months.

Alcohol	13.5% vol
Acidity	6 g/l
Residual Sugar	2 g/l
PH	3-4

Region	Finca Aluvia, Gualtallary, Tupungato, Valle de Uco, Mendoza
Variety	100% Chardonnay

HIGH ALTITUDE WINES