

Doña Paula

2022

Data Sheet

ALTITUDE SERIES

1050

Oenologist's notes

This wine stands out for its expressive and seductive aroma, combining notes of blackberry and cherry with black pepper, coffee, tobacco leaves, and cocoa. On the palate, it is a wine with good body and subtle freshness, a velvety texture, and a persistent finish.

Vineyards

It comes from our El Alto estate, located at 1050 meters above sea level in Ugarteche, Luján de Cuyo. For this wine, we chose Cabernet Sauvignon, a long-cycle variety that reaches its greatest potential in the warm summer days of Luján de Cuyo. This area has more clayey soils, which enhances the texture of the wines, giving them more structure and finesse on the palate. The combination of altitude, soil, climate, and grape variety gives us this great wine.

Vinification

Harvested in the first week of April. Fermented with selected yeasts in stainless steel tanks at a temperature of 25°C, with 14 days of maceration. It is aged 100% in French oak barrels, with 20% new oak and the rest in barrels of varying ages.

Technical Information

Alcohol	14% vol.
Acidity	5.3 g/l
Residual Sugar	2.3 g/l
PH	3.8

Description

Región	El Alto, Ugarteche, Luján de Cuyo, Mendoza
Grape	90% Cabernet Sauvignon 10% Malbec
Vintage	2022

WWW.DONAPAULA.COM

@DONAPAULAWINES



DOÑA PAULA
ARGENTINA