

Doña Paula

2021

Data sheet

ALTITUDE SERIES
1290

Oenologist's notes

This blend has a yellow-green color, with mineral aromas typical of Riesling, as well as intense aromas of citrus and tropical fruits from the Chardonnay, and the freshness of herbal notes from the Sauvignon Blanc. It is a fresh, persistent, and concentrated wine.

Vineyards

This wine comes from the Gualtallary region, located at 1290 meters above sea level in the Uco Valley. For this blend, we selected three white varieties that have fully developed their potential expression in Gualtallary. The Chardonnay provides body and elegance, the Sauvignon Blanc adds freshness and liveliness, while the Riesling offers a prolonged finish and will allow the wine to evolve greatly in the bottle.

Vinification

The grapes are harvested manually and processed separately. Fifty percent of the wine is fermented and aged for 10 months in French oak barrels of 2nd and 3rd use. The rest of the volume is aged in steel tanks until the final blend, prior to bottling.

Technical Information

Alcohol	13% vol.
Acidity	6,2g/l
Residual Sugar	3,2g/l
PH	3,14

Description

Region	Gualtallary, Uco Valley, Mendoza
Grape	50% Chardonnay 33% Sauvignon Blanc 17% Riesling
Vintage	2021



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