

Doña Paula

2021

Data sheet

ALTITUDE SERIES
1350

Oenologist's notes

This is complex and balanced wine of a deep violet color. It has very spicy and floral notes, combined with aromas of red fruit. In the mouth, it has a long and highly persistent finish due to its tannins. A very elegant and well-structured blend.

Vineyards

This wine comes from the Gualtallary region, located at 1350 meters above sea level in Tupungato, Uco Valley. This area has become the leading region for Cabernet Franc production in Mendoza. At Doña Paula, we have one of the most important vineyards in this geographical location, and with Altitude Series 1350 Cabernet Franc, we want to showcase to the world the qualitative potential of this variety in this region.

Vinification

The harvest begins in mid-April with the Malbec and Casavecchia varieties, and finishes with the Cabernet Franc at the end of April. The harvest is carried out manually and the grapes are destemmed without breaking the grains. A cold maceration is then carried out separately for each variety in stainless steel tanks to extract the primary aromas. At the end of the alcoholic fermentation, the wine is blended and aged in French oak barrels, 20% of which are new, for 14 to 16 months.

Technical Information

Alcohol	14.6% vol.
Acidity	5.4 g/l
Residual Sugar	2 g/l
PH	3.6

Description

Region	Gualtallary, Tupungato, Uco Valley, Mendoza
Grape	85% Cabernet Franc 10% Malbec 5% Casavecchia
Vintage	2021

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