

Doña Paula

2023

Data sheet

E S T A T E

BLUE EDITION

Oenologist's notes

This wine has an intense violet color with black hues. In the nose it presents the aromas of fresh berries coming from the Malbec. The Pinot Noir gives cherry notes while the Bonarda intensifies the complexity with blackberries and redcurrant. It has a good volume in mouth and silky tannins that lead to a long and pleasant finish.

Vineyards

Doña Paula Estate Blue Edition comes from our El Alto vineyard in Ugarteche, Luján of Cuyo. These vines yield 7 to 10 tons per hectare and they are trained in espaliers, using drip irrigation. The climate of this estate, located at 1,050 meters (3,445 feet) above sea level, is characterized by its warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F) and an average annual rainfall of 250 mm (9.8 in). At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

Vinification

Grapes are handpicked from the middle to the end of March. The pre-fermentative maceration in cold allows the preservation of the primary aromas. The temperature during must fermentation ranges from 25 to 28°C (77 to 82.4°F). A spontaneous malolactic fermentation takes place and the blend is made near the bottling stage.

Technical Information

Alcohol	14% vol.
Acidity	5.4 g/l
Residual Sugar	2 g/l
PH	3.8

Description

Region	Finca El Alto, Ugarteche, (Luján de Cuyo).
Grape	60% Malbec 30% Pinot Noir 10% Bonarda
Vintage	2023

WWW.DONAPAULA.COM

@DONAPAULAWINES



DOÑA PAULA
ARGENTINA