DOÑA PAULA

ESTATE

PINOT NOIR



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The Estate line embodies the essence of Doña Paula, based on a production of wines sourcing 100% of its grapes from the best regions of Mendoza. These aromatic, complex wines showcase versatility, each presenting a unique gastronomic profile.

Winemaker's notes

Subtle and delicate purple red color. Intense mineral aromas with hints of graphite, pumice, red fruits and raspberry. Light and supple with firm tannins and good acidity.

Vineyards

Doña Paula Estate Pinot Noir is planted at the confluence of dry streams that run through the Alluvia estate in Gualtallary, Uco Valley (1350 m.a.s.l.), on a bed of stone and limestone. This region experiences warm days and cool nights, with a thermal amplitude of 12.5°C and an average annual rainfall of 280 mm. The vines, grown on trellises, produce 10 tons per hectare. At Doña Paula, we have always managed our vineyards with sustainable agricultural practices.

Vinification

Manually harvested between the first and second week of March. The grapes are carefully destemmed and then cold macerated for 3 to 4 weeks to preserve the primary aromas. Fermentation takes place at low temperatures in stainless steel tanks. Aging takes place in first and second use French oak barrels for 10 months.

Food pairing

Tapas, charcuterie, pork, pizza, burgers, chicken with red sauces, paella, spring rolls, river fishes. Desserts with red fruits.

Technical information

Alcohol	13.8% vol.
Total acidity	5.4 g/l
Residual sugar	2.3 g/l
РН	3.6

Varietal description

Vineyard	Finca Alluvia en Gualtallary (Tupungato, Valle de Uco)
Variety	100%Pinot Noir
Vintage	2023

