



WWW.DONAPAULA.COM

@DONAPAULAWINES


DOÑA PAULA
ARGENTINA

PARCEL

PARCEL LOS INDIOS

2023

From the heart of Altamira, in San Carlos (Uco Valley), comes Parcel Los Indios, a 100% Malbec that precisely expresses the character of the terroir. Grown at 1100 meters above sea level, in sandy loam soils with black caliche, this wine reflects the uniqueness of the place with its marked temperature range and ideal conditions for aromatic concentration and freshness.

WINEMAKING

This Malbec is the result of a micro-vinification process in small batches. The grapes, grown in rows, are hand-harvested and undergo a double manual selection, first of bunches and then of individual berries. Alcoholic fermentation, carried out with native yeasts, and malolactic fermentation take place in a special temperature-controlled room below 20°C, where 20% of the grapes are fermented with whole clusters. Post-fermentation maceration lasts from 15 to 20 days. The wine is then transferred to French oak barrels (50% new), where it ages for 20 to 22 months. The entire process is gravity-fed to preserve the integrity of the fruit.

Alcohol 14% vol.

Acidity 6.07 g/l

Sugar Residual 2 g/l

PH 3,74

Region Finca Los Indios, El Cepillo,
San Carlos, Valle de Uco,
Mendoza

Variety 100% malbec

Vintage 2023

HIGH ALTITUDE WINES