

Doña Paula

2023

Data sheet



CHARDONNAY

Winemaker's notes

Green-yellow and gold colors. Intense tropical aromas, with notes of mango, pineapple and peach. Very good volume, balance and freshness. Citric and mineral.

Vineyards

Sandy to sandy-loamy soils located at 1,000 meters (almost 3,281 ft) above sea level. The climate typically presents warm days and cool nights, with an average temperature variation of 14°C (57.2°F) and an average annual rainfall of 280mm (11.02 in). The yield is 12 tonnes per hectare (approximately 4.86 tonnes per acre) and drip irrigation is used.

The grapevines are espalier trained. At Doña Paula, our vineyards have always been managed using sustainable agriculture practices.

Vinification

The grapes are harvested between the third week of February and the first week of March. Gentle, protective destemming and crushing at room temperature are performed. Pressing is gentle and fermentation at low temperatures takes place in stainless steel tanks to protect primary aromas.

Technical Information

| | |
|----------------|------------|
| Alcohol | 12,5% vol. |
| Acidity | 6,67 g/l |
| Residual Sugar | 1,8 g/l |
| PH | 3,4 |

Description

| | |
|---------|------------------------|
| Region | Uco Valley, Mendoza |
| Grape | 100% Chardonnay |
| Vintage | 2023 |

WWW.DONAPAULA.COM

@DONAPAULAWINES




DOÑA PAULA
 ARGENTINA