

Doña Paula

Argentina

Data sheet

Paula

RED BLEND

Winemaker's notes

It displays an intense red color with ruby hues. In the nose, it is highly expressive; its aromas of red fruits and its spicy notes stand out. This wine is fresh and complex in the mouth. The clay loam soil of Ugarteche results in smooth tannins and a soft aftertaste. Each variety adds up to the good balance of this wine.

Vineyards

Clay, poor soils. The climate is characterized by warm days and cool nights, with an average temperature variation of 14°C. This vineyard yields 10 metric tons per hectare, it is espalier trained and drip irrigated. It is located at 1,050 meters (almost 3,445 feet) above sea level and its average annual rainfall is 200 mm (7.87 in). At Doña Paula, our vineyards have always been managed according to sustainable agriculture practices.

Vinification

Harvest takes place between mid and late March. The grapes are destemmed and the berries are softly crushed. Next, the must is cooled and traditionally fermented. Post-fermentation maceration lasts between 10 and 15 days and, after that, each varietal undergoes malolactic fermentation separately. Once this last fermentation is over, the varietals are blended and the wine is ready to start ageing.

Technical Information

Alcohol	14% vol.
Acidity	5,4 g/l
Residual Sugar	2,5 g/l
PH	3,8

Description

Region	Luján de Cuyo, Mendoza
Grape	40% Malbec, 30% Cabernet Sauvignon, 27% Syrah 3% Tannat
Vintage	2023



WWW.DONAPAULA.COM

@DONAPAULAWINES




DOÑA PAULA
 ARGENTINA