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DOÑA PAULA

2024

DATA SHEET

SINGLE VINEYARD

CHARDONNAY

WINEMAKER'S NOTES

This Chardonnay offers a very expressive aromatic profile, where fruity notes of white-fleshed peach and yellow grapefruit combine with hints of orange blossom and wild herbs, accompanied by flint and honey in the background. On the palate, it presents medium body, balanced freshness, and a crisp texture.

VINEYARD

This Chardonnay is planted at the confluence of dry riverbeds that cross through Finca Aluvia, in Gualtallary, Uco Valley, at 1,350 meters above sea level. The vineyard lies on a bed of stones and limestone, with a pre-Andean foothill climate characterized by cool days and nights and abundant solar radiation. The soil is sandy, of alluvial origin, with high stone content and moderate limestone presence. The clonal material is of French origin and is trained in a vertical shoot positioning system. Pruning is done to spurs, and shoot thinning is intense, with 12 shoots per linear meter. A gentle leaf thinning is carried out in spring.

VINIFICATION

The grapes are pressed upon arrival at the winery. The resulting must is partially fermented in stainless steel tanks, while the remaining 30% is fermented in French oak barrels. The wine is then aged in the same fermentation vessels for 10 months before the final blend is made prior to bottling. Aging continues in the bottle for an additional 6 months.

TECHNICAL INFORMATION

Alcohol	13,0 % vol.
Acidity	6,22 g/l
Residual sugar	2 g/l
pH	3,4

DESCRIPTION

Region	100% Finca Aluvia, Gualtallary
Variety	100% Chardonnay
Cask	10 meses
Vintage	2024


DOÑA PAULA
ARGENTINA