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DOÑA PAULA
ARGENTINA

SINGLE VINEYARD

MALBEC

2024

This Malbec comes from Gualtallary, one of the most distinctive terroirs in the Uco Valley, renowned for its calcareous soils and mountain climate. It precisely expresses the character of the place, combining aromatic intensity, freshness, and a marked mineral identity.

On the nose it displays intense aromas of blackberries, accompanied by notes of wild herbs and black pepper, with an elegant mineral touch that reflects the calcareous imprint of the soil.

On the palate it is energetic and precise, with chalky tannins that provide texture and structure, and a long and persistent finish that reaffirms its character as a wine of origin.

WINEMAKING

The grapes were hand-harvested on March 11 and then fermented in stainless steel tanks with native yeasts, seeking to preserve the authentic expression of the vineyard and its identity of origin.

Subsequently, the wine was aged for 18 months in French oak barrels, mostly used, which allows the character of Malbec to be integrated with a subtle contribution of wood, respecting the purity of the fruit and the expression of the terroir.

Alcohol	14% vol.	Region	Finca Aluvia, Gualtallary, Tupungato, Valle de Uco, Mendoza
Acidity	5,57 g/l	Variety	100% Malbec
Residual Sugar	2 g/l	Vintage	2024
PH	3.62		

HIGH ALTITUDE WINES