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DOÑA PAULA

2024

TECHNICAL SHEET

SINGLE VINEYARD

PINOT NOIR

WINEMAKER'S NOTES

This wine features aromas of black fruits, pink pepper, and dried figs. On the palate, it stands out for the softness of its tannins and its balanced flavors.

VINEYARDS

This Pinot Noir comes from Finca Aluvia, in Gualtallary, Uco Valley, at an altitude of 1,350 meters. This vineyard is cultivated at the confluence of ancient dry streams and sits on a bed of stones and limestone, in the Andean foothills, offering a cool climate both day and night, with abundant sunlight. The soil, of alluvial origin, is predominantly sandy. Pruning is done with spurs, accompanied by intensive thinning of 12 shoots per linear meter. During spring, light leaf removal is carried out to promote optimal fruit ripening. Harvesting is done manually, allowing for meticulous bunch selection.

VINIFICATION

Fermentation takes place in concrete vats, with a 14-day maceration during which the skins are gently managed through manual punch-downs. After this stage, 25% of the wine is aged for 9 months in second and third-use barrels, while the remaining portion is kept in stainless steel tanks until bottling.

TECHNICAL INFORMATION

Alcohol	13,5% vol.
Acidity	5,25 g/l
Residual Sugar	2 g/l
pH	3.7

DESCRIPTION

Region	Finca Aluvia, Gualtallary, Uco Valley
Variety	100% Pinot Noir
Cask	9 months
Vintage	2024