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DOÑA PAULA

2024

TECHNICAL SHEET

SINGLE VINEYARD

RIESLING

TASTING NOTES

This wine boasts intense and complex aromas, where jasmine notes blend seamlessly with hints of herbs, grapefruit, white peach, and subtle graphite and hydrocarbon nuances in the background. On the palate, it exhibits medium to high volume, highlighted by a balance between the texture derived from the limestone soil and a gentle yet lingering aftertaste with every sip.

VINEYARDS

The grapes for this wine are sourced from our Aluvia vineyard, located in Gualtallary, Uco Valley. Situated at 1,350 meters above sea level, the vineyard enjoys a cool climate both day and night, despite abundant sunshine throughout the season. The soils are well-drained, alluvial in origin, sandy loam in texture, with medium levels of stones and limestone content.

VINIFICATION

The must, obtained after a brief skin maceration, is partially fermented in stainless steel tanks, while 25% is aged in barrels. This portion remains in contact with oak for 10 months, with a delicate lees-stirring process. After this period, it is blended with the tank-fermented fraction, resulting in a wine of great expression and remarkable balance.

TECHNICAL INFORMATION

Alcohol	13,0 % vol.
Acidity	6 g/l
Residual sugar	2 g/l
pH	3,19

DESCRIPTION

Region	Finca Aluvia, Gualtallary, Uco Valley
Variety	100% Riesling
Cask	10 months
Vintage	2024