SINGLE VINEYARD

SAUVIGNON BLANC

Oenologist's notes

A Sauvignon Blanc of intense aromas of lime, pink grapefruit, mint, notes mineral and spicy. In the mouth it presents a medium to high body, marked freshness and a very long finish.

Vineyards

Single Vineyard Alluvia comes from Finca Alluvia, Gualtallary, located at 1,350 meters above sea level. The soil is sandy, with alluvial and calcareous stones. The climate of the Uco Valley presents warm days and cool nights, with a temperature range of 12.5 °C, and an average annual rainfall of 280mm. The vines are planted on trellises, and are drip irrigated with meltwater. At Doña Paula we have always managed our vineyards with sustainable agriculture practices.

Vinification

Fermented with grape skins and early drawings of a fraction of the grapes in French oak barrels where the aging is also carried out, the rest is made without grape skins and is kept in stainless steel tanks until the moment of the final cut.

Technical Information

Alcohol	12 % vol.
Acidity	6.3 g/l
Residual Sugar	2 g/l
PH	3.2

Description

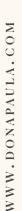
Region	100% Alluvia Vineyard Gualtallary, Uco Valley
Grape	100% Sauvignon Blanc
Vintage	2023



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DOÑA PAULA ALLUVIA