

Doña Paula

2022

Data sheet

LOS
CARDOS
PRIVATE COLLECTION

CABERNET SAUVIGNON

Oenologist's notes

Deep ruby red color. Expressive and spicy in the nose, with aromas of black pepper, graphite and cassis. In the mouth, black fruit and gentle tannins are perceived. A wine of a long and elegant finish.

Vineyards

El Alto Vineyard is located in Ugarteche, in the southern part of Luján de Cuyo, at 1,050 meters (3,445 feet) above sea level. The soils range from sandy loam to clay loam, with variable content of stone. The climate typically presents warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F) and an average annual rainfall of 250 mm (9.8 in). The vines yield 12 tons per hectare, and they are grown in espaliers, using drip irrigation. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

Vinification

The grapes are harvested in late March and early April. In the winery, they are first destemmed and softly crushed. A cold pre-fermentative maceration takes place to preserve the primary aromas. Then, the must is cooled and traditional fermentation starts. Post-fermentation maceration lasts between 10 and 15 days. After that, malolactic fermentation is carried out.

Technical Information

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|----------------|-------------|
| Alcohol | 13.6 % vol. |
| Acidity | 5.02 g/l |
| Residual Sugar | 2.38 g/l |
| PH | 3.7 |

Description

| | |
|---------|---|
| Region | El Alto vineyard in Ugarteche (Luján de Cuyo) |
| Grape | 100% Cabernet Sauvignon |
| Vintage | 2022 |

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DOÑA PAULA
ARGENTINA