

SELECCIÓN *de* BODEGA

MASTER SELECTION

Selección de Bodega encapsulates all the expertise acquired over our winery's 26 years in the pursuit of the finest expression of our vineyards. In this case, the grapes come from the Aluvia vineyard in Gualtallary. It is an 18-year-old, head-trained vine at an altitude of 1350 meters.

It is a Malbec that owes nothing to chance, the reflection of our tireless curiosity and virtuous succession of three important selections.

The plot selection is among the best. Exhaustively studied so that it can express itself at its maximum level.

The selection of barrels, which complement the evolution of the wine, taking it to reach the highest level.

And the third, the most personal. The selection of a place, a moment, or a person that completes the circle of this story.

A truly masterful selection.



Martin Kaiser
Director of viticulture and oenology

2023

DOÑA PAULA

MALBEC

SELECCIÓN *de* BODEGA

VARIETY

100% malbec

FLOOR

Short sandy loam (30 cm) over calcareous concretion (25 cm) and then ancient alluvial material.

WINEMAKING

Hand-harvested between March 21st and April 11th.
Aged for 24 months in French oak barrels, 50% of which are first use.

GUARD POTENTIAL

20 years old.



ORIGIN OF THE GRAPES

Finca Aluvia, Gualtallary, Mendoza. 1350 meters above sea level. From blocks 2 and 10, planted in 2007 in head-trained vineyards. Pre-phyloxera Malbec, massal selection, Guyot pruned.

HARVEST

The season featured average temperatures of 17.35°C, with October and January being the warmest months and the rest of the season cooler. Rainfall was heaviest in December and February, while March was rather dry. This resulted in gentle grape ripening, allowing for a harvest with an excellent balance of sugar, acidity, aroma maturity, and tannins.

TECHNICAL INFORMATION

| Alcohol: 14% alc. vol.

| Sugar: 2g/l

| Acidity: 5.85g/l

| PH: 3.72



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