

Doña Paula

Argentina

Data sheet

PARCEL

ALLUVIA MALBEC

Winemaker's notes

Alluvia Parcel is a wine of a deep black-violet color and great aromatic complexity. It displays intense black fruit aromas – blackberry, blueberry and raspberry – combined with marked mineral graphite notes. In the mouth, it has a great breadth and balance, with firm tannins that make its finish very persistent.

Vineyards

Alluvia Parcel Malbec has its origin in a land plot selection of only 2.4 hectares from block No. 8 in our Alluvia Vineyard, which is located in Gualtallary, Uco Valley, at 1,350 meters (4,430 feet) above sea level. This bush vine vineyard lies on an old streambed; its soil is made up of medium-sized alluvial stones covered with a calcium carbonate coating, intermingled with sand and limestone encrustations. This is one of the nutrient-poorest soils, organic matter is almost zero, and it has a great drainage. The climate presents cool days and cold nights. Gualtallary typically produces wines with mineral notes, freshness, firm tannins and great cellaring potential.

Vinification

This wine is produced by microvinification in small containers and in very limited lots. Once in the winery, the grapes undergo a double sorting process, first of bunches and then of berries. The selected berries are sent to a special room (temperature-controlled at below 20 °C) where the alcoholic fermentation – under wild yeast culture – and the malolactic fermentation take place. The post-fermentative maceration lasts from 15 to 20 days. The wine is then devatted and racked to 50 % new French oak barrels, where aging is carried out for 22 months. This traditional method ensures that the grapes are handled gently, as all the processes are performed by gravity.

Technical Information

Alcohol	14,9% vol.
Acidity	6,37 g/l
Residual Sugar	2,0 g/l
PH	3,6

Description

Region	Alluvia Gualtallary Uco Valley
Grape	100% Malbec
Vintage	2020



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