



  
DOÑA PAULA

*Paula*

## CABERNET SAUVIGNON 2020



### DESCRIPTION

**Región**  
**Varieties**

Luján de Cuyo, Mendoza  
100% Cabernet Sauvignon

**Vintage**  
2020

### TECHNICAL INFORMATION

14.5 % Alc. Vol  
**Alcohol**

5.40 g/l  
**Acidity**

1.8 g/l  
**Residual Sugar**

3.7  
**pH**

### WINEMAKER'S NOTES

Deep ruby red color. In the nose, this wine is expressive and spicy, with black pepper, graphite and cassis aromas. In the mouth, black fruits and kind tannins are perceived. Compact and long.

### VINEYARDS

Poor clayey soils. The climate is characterized by its warm days and cool nights, with an average temperature variation of 14°C (57.2°F). The yield is 10 tonnes per hectare (approximately 4.05 tonnes per acre); espalier trellis system and drip irrigation are used. The estate is located at 1,050 meters (almost 3,445 ft) above sea level and the average annual rainfall in this area is 200 mm (7.87 in). At Doña Paula, our vineyards have always been managed using sustainable agriculture practices.

### VINIFICATION

The grapes are harvested between the end of March and the beginning of April. Destemming and gentle pressing are performed. A cold pre-fermentation maceration is carried out to preserve primary aromas. Then, the must is cooled and traditional fermentation takes place. Post-fermentation maceration lasts between 10 and 15 days. After that, malolactic fermentation is carried out.