




DOÑA PAULA

Paula

MALBEC 2020



DESCRIPTION

Región
Varieties

Luján de Cuyo, Mendoza
100% Malbec

Vintage
2020

TECHNICAL INFORMATION

13.9 % Alc. Vol
Alcohol

5.4 g/l
Acidity

2 g/l
Residual Sugar

3.7
pH

WINEMAKER'S NOTES

Intense purplish red color. Sweet, spicy and intense aromas, with notes of red fruits and herbs (such as Herbes de Provence). In the mouth, this wine is soft, velvety, fresh, and well balanced.

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

Harvest takes place in the second fortnight of March. The grapes are destemmed and the grains are barely broken. A cold pre-fermentation maceration is carried out to preserve primary aromas. Then, the must is cooled and traditional fermentation is carried out. Post-fermentation maceration lasts between 10 and 15 days. Malolactic fermentation is carried out after maceration.