




DOÑA PAULA

Paula

SAUVIGNON BLANC 2021



DESCRIPTION

Región
Varieties

Uco Valley, Mendoza.
100% Sauvignon Blanc

Vintage
2021

TECHNICAL INFORMATION

12 % Alc. Vol
Alcohol

5.8 g/l
Acidity

1.8 g/l
Residual Sugar

3.4
pH

WINEMAKER'S NOTES

Pale yellow color. Very intense aromas of passion fruit, grapefruit, lime, and white peach. In the mouth, this is a fresh, balanced, highly vivacious and persistent wine.

VINEYARDS

Sandy to sandy-loamy soils located at 1,000 meters (almost 3,281 ft) above sea level. 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 280mm (11.02 in). The yield is 12 tonnes per hectare (approximately 4.86 tonnes per acre) and drip irrigation is used. The grapevines are espalier trained. At Doña Paula, our vineyards have always been managed using sustainable agriculture practices

VINIFICATION

Daytime harvest, in which oxidation is avoided, takes place in the third week of February. Cooling and gentle pressing are carried out. A pellicular maceration is performed in order to transfer varietal traits from the skin to the must. Alcoholic fermentation is done at low temperatures in stainless steel tanks to preserve primary aromas.