




DOÑA PAULA

Paula



SAUVIGNON BLANC 2017

DESCRIPTION

Uco Valley, Mendoza.

Region

100% Sauvignon Blanc

Grapes

2017

Vintage

TECHNICAL INFORMATION

12.5% per vol

Alcohol

6.50 g/l

Acidity

1.5 g/l

Residual Sugar

3.4

pH

WINEMAKER'S NOTES

Greenish-yellow color. Very intense aromas of passion fruit, grapefruit, lime and white peach. In the mouth, it is a fresh, balanced, very lively and persistent wine.

VINEYARDS

Los Cerezos Vineyard is located in the Cordón del Plata mountains, Tupungato, Uco Valley, at 1,000 meters (3,280 feet) above sea level. Here, there are loam soils of variable depth, with a calcium carbonate layer 120 cm (47 in) from the surface. Its climate presents warm days and cool nights, with an average temperature variation of 14 °C (57.2 °F), and an average annual rainfall of 280 mm (11 in). The vines yield 12 tons per hectare, and they are grown in espaliers, using drip irrigation. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

VINIFICATION

The grapes are hand-picked early in the morning - thus avoiding oxidation - during the third week of February. Then they are cooled and softly pressed. A pellicular maceration is performed to transfer the varietal character from the skin to the must. Alcoholic fermentation is carried out at low temperatures, in stainless steel tanks, to preserve the primary aromas.