

DOÑA PAULA

SELECCIÓN *de* BODEGA

MALBEC 2018

REGION

Alluvia vineyard in Gualtallary (Tupungato, Uco Valley)

ENOLOGIST'S NOTES

The 2015 harvest from our Selección de Bodega comes from Alluvia vineyard located in Gualtallary, Tupungato. This wine has an intense and deep violet-black color. Aromatically, it stands out for its great complexity with berries aromas like those of blueberries, blackberries and also fresh berries like raspberries, and accompanied by mineral aromas reminiscent of chalk and graphite. In the palate it has great structure and freshness given by its balanced acidity. With strong and juicy tannins, it presents a persistent finish. Ideal for a long bottle aging.

TECHNICAL INFORMATION

DESCRIPTION

14.6l.

Alcohol

Malbec 100%

Variety

6 g/l (tartaric acid)

Acidity

2018

Harvest

1.8 g/l

Residual Sugar

3.6

pH

VINEYARDS

Selección de Bodega Malbec comes from Alluvia vineyard, located in Gualtallary, Uco Valley, at 1,350 meters above the sea level. This head-pruned vineyard is set on the streambed, its soil contains medium-size alluvial rocks covered with calcium carbonate patinas and intermingled with sand and chalk enamel. It is one of the poorest soils as regards nutrients, its organic matter is almost 0 and it has a great drainage capacity. The weather is cool during the days and cold during the nights. In Doña Paula we have always worked on our vineyards using sustainable agricultural practices.

WINEMAKING

We do a hand-harvest in plastic boxes with a 20-kilos capacity from the end of March until the beginning of April. A Doña Paula-style pre-fermentative maceration takes place in cold to preserve the primary aromas. The alcoholic fermentation is made with native yeast at a low temperature. The aging takes place in 50% new French oak barrels for 20 months.

