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Doña Paula	2022

Data sheet

LOS CARDOS	MALBEC

Oenologist's notes

Deep violet red color. Intense, spicy, sweet aromas, with notes of red fruit and floral hints such as violets. In the mouth, it is soft, velvety, fresh, and well balanced.

Vineyards

El Alto Vineyard is located in Ugarteche, in the southern part of Luján de Cuyo, at 1,050 meters (3,445feet) above sea level. The soils range from sandy loam to clay loam, with variable content of stone. 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 250mm (9.8in). 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 harvested from mid to late March. In the winery, they are first destemmed and softly crushed. A cold pre-fermentative maceration takes place to preserve the primary aromas. Then, the must is cooled and traditional fermentation starts. Post-fermentation maceration lasts between 10 and 15 days. Malolactic fermentation is carried out after maceration.

Technical Information

Alcohol	13.5% vol.
Acidity	5.1 g/l
Residual Sugar	2.2 g/l
PH	3.6

Description

Region	Luján de Cuyo, Mendoza
Grape	100% Malbec
Vintage	2022

DOÑA PAULA
ARGENTINA