

DOÑA PAULA ESTATE



MALBEC 2016

WINEMAKER'S NOTES

Intense violet color. In the nose, aromas of black fruit, violets and spices, with some mineral and graphite notes, are perceived. Great balance and freshness in the mouth, with good concentration and structure. Soft tannins and persistent finish.

DESCRIPTION

Regions	Finca Alluvia in Gualtallary (Tupungato, Uco Valley) and Finca Los Indios in Altamira (San Carlos, Uco Valley)
Grapes	100% Malbec
Vintage	2016

TECHNICAL INFORMATION

Alcohol	13.5% per vol.
Acidity	5.85 g/l (tartaric acid)
Residual Sugar	2.8 g/l
pH	3.8

VINEYARDS

These grapes are sourced from our best vineyards in Los Indios, Altamira, at 1,100 meters (3,610 feet) above sea level, and in Alluvia, Gualtallary, at 1,350 meters (4,430 feet) above sea level. The soils are sandy loam in the first location and stony in the second one, and both have high calcareous content. Doña Paula Estate Malbec displays the unique characteristics of the Uco Valley, a terroir where the climate is cold, with an average temperature variation of 16 °C (60.8°F) in El Indio and 12.5 °C (54.5°F) in Alluvia, and an average annual rainfall of 280 mm (11 in) in Altamira and 300 mm (11.8 in) in Gualtallary. The vines yield an average of 8 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 the first week of April. In the winery, they are destemmed gently, without breaking the berries. Then, a cold pre-fermentative maceration is carried out to preserve the primary aromas. Fermentation takes place at low temperatures, and a post-fermentation maceration is later performed for 15 to 20 days. The wine is aged in first, second and third-use French oak barrels for 12 months.

