



## RED WINE 2016

Los Indios, Altamira, San Carlos, Uco Valley.

60% Malbec - 10% Cabernet Sauvignon - 30% Syrah

### TECHNICAL INFORMATION

Alcohol: 14.6 per vol.

Total Acidity: 5.61 g/l

Volatile Acidity: 0.65 g/l

Sugar: 2.42 g/l

Ph: 3.7

Vintage: 2016

### TASTING NOTES

Malbec, Cabernet Sauvignon and Syrah are blended to create this complex and balanced wine of a deep violet color. In the nose, it has floral aromas – such as violet and rosehip – typical of the Malbec variety. The Syrah contributes spicy notes, good volume in the mouth and silky tannins, whereas the Cabernet Sauvignon complements the blend with a great structure.

### VINEYARDS

Doña Paula 1100 comes from 3 blocks in our Los Indios Vineyard, which is located in Altamira, San Carlos, Uco Valley, at 1,100 meters (3,610 feet) above sea level. The sandy loam soil here has great drainage; in some sectors, there are gravel and stone deposits of colluvial origin, always bound by a thick, 70 cm (27.5 in) deep layer of black caliche. Days are warm and nights cold; the average temperature variation is 16 °C (60.8°F), and the average annual rainfall reaches 300 mm (11.8 in). The vines yield 7 to 9 tons per hectare. At Doña Paula, our vineyards have always been managed using sustainable agricultural practices.

### VINIFICATION

The harvest starts with Syrah in the first week of April, it continues with Malbec by mid-April, and it finishes with Cabernet Sauvignon at the end of the same month. The grapes are hand-picked and then they are destemmed gently, without breaking the berries. Each variety undergoes cold maceration separately, in stainless steel tanks, to extract the primary aromas. Once the alcoholic fermentation is complete, the blend is made, and the ageing process is carried out in 20 % new French oak barrels, for 14 to 16 months.