

Smoked

BY

DOÑA PAULA

RED BLEND 2017



VARIETALS

60% Cabernet Sauvignon
30% Malbec
10% Bonarda

TECHNICAL INFORMATION

Alcohol: 13.5%
Sugar: 7 g/l
Acidity: 5.43 g/l
pH: 3.75

VINEYARD

El Alto vineyard, Luján de Cuyo

TASTING NOTES

Intense violet colored wine, with very complex aromas of red fruit jam, spices, vanilla and a delicate smokiness. On the palate it stands out for its sweet, velvety tannins.

VINEYARDS

This well balanced blend comes from our Ugarteche vineyards, in Luján de Cuyo. The yield per hectare is 7-10 tons. We use drip irrigation and a trellis conduction system. The climate of this estate, located at 1050 meters (3,445 feet) above sea level, is characterized by its warm days and cool nights, with a thermal amplitude of 14°C and an average annual rainfall of 250 mm (9.84 inches). At Doña Paula we always manage our vineyards using sustainable agricultural practices.

WINEMAKING

The grapes are harvested manually, from the end of March to the beginning of April. Crushing is reductive to avoid contact with oxygen. Cold pre-fermentation maceration allows the preservation of primary aromas. The must is then fermented at low temperatures. Spontaneous malolactic fermentation is carried out. The wine is stored in French oak barrels of first, second and third use for 12 months. These barrels are smoked with a unique process that gives them similar aromas found in a traditional Argentinean barbecue (asado).