

DONA PAULA LOS CARDOS MALBEC

WINEMAKER'S NOTES

On the nose it opens with notes of red berries and plum, intermixed with agreeable notes of cinnamon and spice, black pepper, mint and liquorice that gives this Malbec an expressive and typical Argentine character.

On the pallet the wine is soft and fresh which reflects the slow maturity of the grapes and careful management. The finish is sweet berry with a little meaty note.

Drink now or cellar for 2-3 years.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Alto Ugarteche, planted 1998
Altitude	1000m (3300ft)
Harvest	Hand picked March
Yield	13 500 kg/hectare
Crushing	20% of fruit
Fermentation	Max. temperature 30 C for 10 days in stainless steel tanks with jackets, total maceration 15 days. Partial carbonic maceration with added yeasts.
Press wine cuts	Small percentage of membrane press wine.
Ageing/Barrels	Natural malolactic fermentation 20% in tanks with French oak toast for 2 months.
Fined	no
Filtered	Coarse pressure filters only
Bottled	February
Cases made	13 300 cases

ANALYSIS

Alcohol	14.0%
pH	3.80
Total Acidity	4.35 g/l
Sugar	1.71 g/l

REVIEWS 2002 VINTAGE

“Open and inviting, with blueberry pudding, blackberry fruit and sweet vanilla caressing the finish. Best buys”
87 points Wine spectator Sep 2003



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