

# DONA PAULA LOS CARDOS SAUVIGNON BLANC

## WINEMAKER'S NOTES

A wine of pale colour. Intense and complex aromas of blackcurrant leaf, tomato leaf, gooseberry, sweet green pepper combined with grapefruit, passion fruit, nectarine and a hint of mineral. A balanced palate, fresh and concentrated with a long finish.

## TECHNICAL INFORMATION

Variety	Sauvignon Blanc
Region	Mendoza
Vineyard	Tupungato, planted 1998
Harvest	Hand picked in February.
Yield	15.000 kg/hectare
Crushing	100% of fruit
Fermentation	Skin contact cold maceration at 8 C for 10 hours. Pneumatic pressed juice then undergoes prefermentative maceration for 5 days at 5 C. Fermentation between 15 and 18 C for 15 days in stainless steel tanks with water jackets. Non malolactic fermentation.
Fined	Yes.
Filtered	Yes.
Bottled	July.
Cases made	7.000 cases

## ANALYSIS

Alcohol	12.1%
pH	3.3
Total Acidity	6.94g/l
Sugar	5.37 g/l

## REVIEWS

"A lovely example of an old world style Sauvignon Blanc with an Argentine twist. Perhaps the high altitude grapes add to the complexity and balance of this wine. Let it sit in the glass a little and it really opens up to reveal some wonderful fruit.

A well made wine at a great price"

Juan Cameron



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