

DOÑA PAULA SELECCION DE BODEGA

WINEMAKER'S NOTES

Our icon wine is only made only in outstanding years. It shows a deep red colour with intense violet hues. Of great complexity to the nose combining mature red tree fruits such as plums, cherries, figs with a touch of chocolate and vanilla

The palate is rich and concentrated with great tannic sweetness. The varietal character appears both in the colour as well as the aromas and taste, suggesting great personality.

Drinking well now but will cellar for 10 years.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Alto Ugarteche, planted 1971
Altitude	1000m (3300ft)
Harvest	Hand picked 1999
Yield	8000 kg/hectare
Crushing	20% of fruit
Fermentation	Max temperature 26 C for 8 days in stainless steel tanks with jackets, total maceration 16 days. Partial carbonic maceration with added yeasts
Press wine cuts	Small percentage of membrane press wine.
Ageing/Barrels	Natural malolactic fermentation 100% in French oak for 12 months.
Fined	No
Filtered	No
Bottled	August
Cases made	2500 cases

ANALYSIS

Alcohol	13.8%
pH	3.60
Total Acidity	3.18 g/l
Sugar	1.44 g/l

REVIEWS 1999 VINTAGE

"Vivid and pure, with succulent blackberry and boysenberry, toast and spice notes, and a round sweet fleshy finish Seductive juice" 90 points Wine Spectator Apr 2002



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