

Established in 1997, Doña Paula, is considered an Estate winery since 100% of the grapes used to produce our wines come from our own vineyards. The thorough care for details in our vineyards guarantees a constant quality and a style of our own that shows the clearest expression of each terroir.

Doña Paula currently has 703 hectares of vineyards located in the best areas of Mendoza. We looked, in each estate, for the ideal climate and soil combination for each variety.

TERROIR

The soils ranges from clay to sandy-loam formed on the riverbed with rubble and stones up to 4 m of depth.

This soil lays on big alluvial stones mixed with sand.

GRAPE VARIETY

Malbec 100%

SERVICE TEMPERATURE

16°C -18°C

WINEMAKING

The grapes were harvested from mid to late March, destemmed and softly crushed. A cold pre-fermentation maceration took place, in order to preserve the primary aromas. The must was then cooled, and traditional fermentation began at controlled temperatures. Post-fermentation maceration lasted between 10 and 15 days, followed by malolactic fermentation resulting in a softer texture.

ALCOHOL

13.5%



TASTING NOTES

Deep, violet red in colour with intense, sweet, spicy aromas combined with rich red fruits and floral hints of violet. On the palate it is soft, velvety, fresh and well balanced.

FOOD PAIRING

The perfect partner to chargrilled steaks, roasted red meats, fajitas, charcuterie and rich, flavoursome vegetable bakes.