

# Doña Paula, Estate, Uco Valley, Malbec 2018



Lovely aromas of vanilla and cooked black plums, ripe and textured with a black peppery finish.

## Producer Note

Doña Paula is a leading, modern winery at the forefront of exploring and investing in new, high quality wine regions in Argentina. Established in 1997, they own all of their vineyards covering 700 hectares. These vineyard sites are located in the best subregions within Mendoza including Ugarteche, Altamira, Gualtallary and Tupungato. The vineyards have always been cultivated using sustainable methods which helps to maximise the true expression of terroir, and in 2019 Doña Paula was certified as a sustainably managed winery by Bodegas de Argentina. Continuous innovation in vineyard management ensures Doña Paula produces top quality wines from one year to the next.

## Vintage

2018 saw a return to higher yields, after the low yielding vintages of 2016 and 2017. Doña Paula had a record harvest in 2018, with the highest average in the province. The growing season was dry, with very low rainfall and average temperatures, which resulted in fruit with optimal ripeness. 2018 is being hailed as a classic year for Mendoza.

## Vineyard

The grapes were sourced from two of Dona Paula's best estate vineyards: Finca Alluvia in Gualtallary, situated at 1,350 metres above sea level and Finca Los Indios, located in Altamira, Uco Valley at an altitude of 1,100 metres. The soils are stony in the first location and sandy loam in the second, but both have a high calcareous content. This Malbec displays the characteristics of its cool climate origins and the wide diurnal temperature differences. The daily diurnal temperature range is excellent for the production of quality grapes; the nightly cooling-off extends the ripening period, allowing the grapes to develop rich varietal characteristics while retaining balancing acidity. The vines are grown on espaliers, using drip irrigation and the vineyards are cultivated using sustainable agricultural practices.

## Winemaking

The grapes were hand-picked, prior to a gentle destemming without crushing the berries. A cold, pre-fermentation maceration was carried out. Fermentation took place at low temperatures, followed by a post-fermentation maceration of 15 to 20 days, extracting colour, flavour and fine tannins. The wine was then racked to first, second and third-use French oak barrels for a period of 12 months.

## Tasting Note

Intense violet in colour, this estate Malbec has enticing aromas of plums, black cherries, liquorice and spice, underpinned by subtle mineral and graphite notes. Great balance and freshness on the palate, with a deep concentration of ripe fruit, soft tannins and a persistent finish.

## Grape

Malbec 100%

## Awards

90 Pts, Robert Parker, 2019  
90 Pts, The Wine Advocate, 2019



Winemaker:	Marcos Fernandez
Region:	Mendoza
Sub region:	Valle de Uco
Country:	Argentina
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/Yes
Organic/Biodynamic	No/No
Product Code:	5852518A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam