LOS

CARDOS

DOÑA PAULA

SAUVIGNON BLANC

The world gives us signs all the time, like those observed in nature, that signifies that every time a thistle appears it is a sign of a good terroir.

it's a GOOD SIGN

1 TASTING NOTES

Greenish-yellow color. Very intense aromas of passion fruit, grapefruit, lime and white peach. In the mouth, it is a fresh, balanced, very lively and persistent wine.



2 100% ESTATE GROWN

We have 800 hectares (1,977 acres) of vineyards located in the best regions of Mendoza. We make sure that each varietal grows in the best terroir, according to the ideal combination of soil and climate.





3 VINIFICATION

The grapes are hand-picked early in the morning - thus avoiding oxidation during the third week of February. Then they are cooled and softly pressed. A pellicular maceration is performed to transfer the varietal character from the skin to the must. Alcoholic fermentation is carried out at low temperatures, in stainless steel tanks.

4 VARIETAL TYPICITY

Los Cardos reflects the typical expression of each varietal in Argentina through fresh and fruit-forward wines.

5 VINEYARD

Los Cerezos - Tupungato, Uco Valley:
- Altitude: 1000 meters (3,280 feet) above sea level.
- Loam soils of variable depth, with a calcium carbonate layer 120 cm (47 in) from the surface.
- Thermal amplitude: 14°C
- Annual average rainfall: 280 mm (11 in)

6 FOOD PAIRINGS

Fish, shellfish, sushi, salads, pastas with soft sauces, citric, desserts.



90+ pts. 140 +TIMES
Wine Spectator · Tim Atkin · RobertParker.com · Wine Enthusiast · JAMESSUCKLING.COM

BDA CERTIFIED SUSTAINABILITY

100% ESTATE GROWN VINEYARDS

Suitable for vegan and vegetarians.
Gluten free.

CERTIFICATION BRC FOOD AA

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