LOS

CARDOS

DOÑA PAULA

CHARDONNAY

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

Yellow color with gold hues. Intense and tropical aromas,with mango, pineapple and peach notes. It has a very good volume, balance and freshness. It is a citric and mineral 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 harvested from the third week of February to the first week of March. A moderate protective destemming and a crushing at room temperature are carried out. Pressing is soft, and fermentation takes place at low temperatures, in stainless steel tanks, to protect the primary aromas.

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.
- Loam soils of variable depth, with a calcium carbonate layer 120 cm from the surface.
- Thermal amplitude: 14ºC
- Annual average rainfall: 280 mm

Alluvia Vineyard - Gualtallary, Uco Valley
- Altitude: 1350 meters.
- Rocky soils, highly calcareous.
- Thermal amplitude: 12,5ºC
- Annual average rainfall: 300 mm

6 FOOD PAIRINGS

Fish, shrimps, chicken, turkey, salads, pastas with cream sauces.



90+ pts. 140 +TIMES
Wine Spectator · Tim Atkin · eRobertParker.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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