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DOÑA PAULA
ARGENTINA

Smoked

MALBEC SMOKED | 2024

This Malbec comes from our vineyards in Ugarteche, Luján de Cuyo. Irrigation is by drip system, and the vines are trained on a trellis system. This wine has a deep violet color and a very complex aroma, highlighting notes of red fruit jam, spices, vanilla, and a delicate smokiness. On the palate, it stands out for its sweet and velvety tannins.

WINEMAKING

The milling is reductive, as contact with oxygen is avoided. Cold pre-fermentation maceration preserves primary aromas. The must is then fermented at low temperatures. Spontaneous malolactic fermentation occurs. The wine is aged for 12 months in first, second, and third-use French oak barrels. These French oak barrels are smoked using a secret process that imparts aromas similar to the wood used for the embers of a traditional Argentine asado (Algarrobo).

Alcohol	13.5% vol.	Region	Finca El Alto, Ugarteche, Luján de Cuyo, Mendoza
Acidity	5,25 g/l	Variety	100% Malbec
Residual Sugar	7.5 g/l		
PH	3,8	Add	2024

HIGH ALTITUDE WINES