

DP  
DOÑA PAULA  
LOS CARDOS



## CABERNET SAUVIGNON

### DESCRIPTION

Luján de Cuyo, Mendoza

Region

100% Cabernet Sauvignon

Grapes

### WINEMAKER'S NOTES

Deep ruby red color. In the nose, this wine is expressive and spicy, with black pepper, graphite and cassis aromas. In the mouth, black fruits and kind tannins are perceived. Compact and long.

### VINEYARDS

Poor clayey soils at 1,050 meters (almost 3,445 ft) above sea level. These grapevines were planted in 1998. The yield is 9 tonnes per hectare (approximately 3.65 tonnes per acre) and drip irrigation is used. The climate typically presents warm days and cool nights, with an average temperature variation of 14°C (57.2°F) and an average annual rainfall of 200 mm (7.87 in). At Doña Paula, our vineyards have always been managed using sustainable agriculture practices.

### VINIFICATION

The grapes are harvested between the end of March and the beginning of April. Destemming and gentle pressing are performed. A cold pre-fermentation maceration is carried out to preserve primary aromas. Then, the must is cooled and traditional fermentation takes place. Post-fermentation maceration lasts between 10 and 15 days. After that, malolactic fermentation is carried out.