

DP  
DOÑA PAULA  
LOS CARDOS



## CHARDONNAY

### DESCRIPTION

Luján de Cuyo and Uco Valley, Mendoza

Regions

100% Chardonnay

Grapes

### WINEMAKER'S NOTES

Green-yellow and gold colors. Intense tropical aromas, with notes of mango, pineapple and peach. Very good volume, balance and freshness. Citric and mineral.

### VINEYARDS

In Ugarteche (at 1,050 meters [almost 3,445 ft] above sea level), the soils are clayey-loamy; in Gualtallary (at 1,350 meters [almost 4,430 ft] above sea level), they are sandy and rocky. The yield is 10 tonnes per hectare (approximately 4.05 tonnes per acre) and drip irrigation is used. The average temperature variation is 14°C (57.2°F) in Ugarteche and 13°C (55.4°F) in Gualtallary. The average annual rainfall ranges between 200 and 280 mm (7.87 and 11.02 in). In both vineyards, Chardonnay is espalier trained. At Doña Paula, our vineyards have always been managed using sustainable agriculture practices.

### VINIFICATION

The grapes are harvested between the third week of February and the first week of March. Gentle, protective destemming and crushing at room temperature are performed. Pressing is gentle and fermentation at low temperatures takes place in stainless steel tanks to protect primary aromas.