

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

LA FLOR SAUVIGNON BLANC 2015

OUR PHILOSOPHY

«MAKING A GREAT WINE IS AN ACT OF GENEROSITY, ALWAYS CONSIDERING THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINE PROUDLY MADE IN ARGENTINA».

VINEYARD

- LOCATION: VINEYARDS FROM THE «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO AND “VIÑEDOS DON ANTONIO” IN THE UCO VALLEY.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS AND 1200 METERS
- VARIETAL: 100% SAUVIGNON BLANC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- HARVEST: AFTER THE 27TH JANUARY 2015.
- BRIX: 20,7°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES IN THE WINERY.
- HARVEST OF THE GRAPES IN THREE DIFFERENT STAGES IN ORDER TO DEVELOP THE FULL POTENTIAL OF THE VARIETAL.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AT LOW TEMPERATURES.
- NO MALOLACTIC FERMENTATION.
- NO OAK AGING.
- ALCOHOL: 12%
- TOTAL ACIDITY: 6,50 G/L (TARTARIC ACIDITY).
- PH: 3,30.
- SUGAR: 1,80 G/L
- BOTTLED: JUNE 2015.
- PRODUCTION: 1.500 CASES

TASTING NOTES

«LA FLOR SAUVIGNON BLANC HAS A YELLOW COLOR WITH GREEN HUES, GREAT AROMATIC INTENSITY WITH NOTES OF CITRUS (LEMON AND LIME), AND TROPICAL FRUITS, LIKE PINEAPPLE. A MARKED ACIDITY HIGHLIGHTS THE WINE'S FRESHNESS; IT HAS A GOOD PRESENCE ON THE PALATE, MAKING IT AN IDEAL WINE TO PAIR WITH FOOD».

