

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

LA FLOR MALBEC 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 WINES 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% MALBEC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- HARVEST: MIDDLE MARCH 2014.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF CLUSTERS AND GRAPES IN THE WINERY.
- 12 TO 24 HOURS OF PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8°C.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE TANKS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE TANKS.
- OAK AGING FOR 6 MONTHS IN SECOND AND THIRD USE BARRELS.
- ALCOHOL: 14,5%
- TOTAL ACIDITY: 5,30 G/L (TARTARIC ACIDITY).
- PH: 3,80.
- SUGAR: 2,25 G/L
- BOTTLED: NOVEMBER 2014.
- PRODUCTION: 15.000 CASES

TASTING NOTES

«ROYAL PURPLE, WITH BRIGHT RED FRUIT AROMAS OF CHERRY, STRAWBERRY, WITH SOME FLORAL NOTES OF VIOLET AND HINTS OF VANILLA FROM THE OAK AGING. VIBRANT AND ROUND, WITH PLIABLE, RIPE TANNINS».

