

# PULENTA

## E S T A T E

[ WINEMAKERS SINCE 1912 ]

### LA FLOR MALBEC 2016

---

#### OUR PHILOSOPHY

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

#### VINEYARD

- LOCATION: “LA ZULEMA” VINEYARD IN AGRELO, LUJAN DE CUYO AND “VIÑEDOS DE DON ANTONIO”, VALLE DE UCO.
- ALTITUDE: 980 METRES/ 3200FT IN AGRELO AND 1200 METERS/3900FT IN UCO VALLEY
- COMPOSITION: 100% MALBEC
- VINE AGE: PLANTED IN 1992.
- YIELD PER HECTARE: 10000 BOTTLES/HA.

#### HARVEST

- HARVEST: MIDDLE MARCH 2015.
- BRIX: 24,5°
- MANUAL HARVEST IN 18 KILOS BOXES.

#### VINIFICATION

- MANUAL HARVEST AND SELECTION OF THE BUNCHES AND BERRIES
- 12 TO 24 HOURS OF PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8 °C
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE POOLS
- SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE POOLS
- 30% OAK FERMENTED AND 6 MONTHS IN SECOND USE BARREL
- ALCOHOL: 13,6 %
- TOTAL ACIDITY: 5,60 G/L (TARTARIC ACID)
- PH: 3,75

#### TASTING NOTES

«ROYAL PURPLE, WITH EXPRESSING MATURE RED FRUITS, WITH SUBTLE FLORAL NOTES AND HINTS OF VANILLA FROM THE OAK AGING. ROUND ON THE PALATE, WITH A GOOD STRUCTURE AND SOFT TANNINS, MAKING THE WINE COMPLEX AND MEMORABLE. ».

