

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

LA FLOR MALBEC ROSE 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: VINEYARDS FROM THE “EL CHICHE” ESTATE IN AGRELO, LUJAN DE CUYO
- ALTITUDE: 980 METERS/3200 FEET
- VARIETAL: 100% MALBEC
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10200 BOTTLES/HA.

HARVEST

- HARVEST: END OF FEBRUARY 2016
- BRIX: 22,5°
- MANUAL HARVEST IN BOXES OF 18 KILOS

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES AT THE WINERY
- 12 HOURS OF PELLICULAR MACERATION AT LOW TEMPERATURE
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS
- NO MALOLACTIC FERMENTATION
- ALCOHOL: 13 %
- TOTAL ACIDITY: 6,45 G/L (TARTARIC ACID)
- PH: 3,30
- PRODUCTION: 1500 CASES

TASTING NOTES

«OUR MALBEC ROSÉ HAS A SOFT PINK TO VIVID PURPLE HUE, WITH AROMAS OF FRESH FRUIT LIKE CHEERY AND STRAWBERRY. DELICATE ON THE PALATE, WITH SOFT EXPRESSIONS OF ROSES, RASPBERRIES AND STRAWBERRIES, EXPRESSING A FRESH AND BALANCED FINISH».

