

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE MALBEC 2013

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 «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO AND «VIÑEDOS DON ANTONIO» FROM THE UCO VALLEY.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS / 3200 FT IN AGRELO AND 1.200 METERS / 3900 FT IN VALLE DE UCO .
- VARIETAL: 100% MALBEC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

HARVEST

- HARVEST: MARCH 2013.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF THE BUNCHES AND GRAPES IN THE WINERY.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS, CONCRETE POOLS AND FRENCH OAK BARRELS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN FRENCH OAK BARRELS.
- OAK AGING FOR 12 MONTHS IN FRENCH OAK, 50% NEW AND 50% SECOND USE.
- ALCOHOL: 14,5%
- TOTAL ACIDITY: 5,45 G/L (TARTARIC ACIDITY).
- PH: 3,75.
- SUGAR: 2,00 G/L
- BOTTLED: JULY 2015.
- PRODUCTION: 6.000 CASES

TASTING NOTES

«IT HAS AN ATTRACTIVE AND BRIGHT VIOLET COLOR, WITH AN AROMA OF RED FRUITS LIKE STRAWBERRIES AND CHERRIES WITH DELICATE PRESENCE OF FLOWERS SUCH AS VIOLETS AND LILAC. IN THE PALATE IT IS ROUND, PLEASANT AND VERY PERSISTENT. ITS ELEGANT STRUCTURE ON THE PALATE AND BALANCE SHOWS THE BENEFITS OF BOTH TERROIRS».

