

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE PINOT GRIS 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.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS.
- VARIETAL: 100% PINOT GRIS.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

HARVEST

- HARVEST: FEBRUARY 2015.
- BRIX: 21,3°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES AND GRAPES IN THE WINERY.
- DIRECT PRESSING WITH MACERATION FOR A FEW HOURS AT LOW TEMPERATURES IN AN INERT ENVIRONMENT TO CONSERVE ITS AROMATIC EXPRESSION.
- FERMENTATION AT LOW TEMPERATURES IN STAINLESS STEEL TANKS.
- NO MALOLACTIC FERMENTATION.
- NO OAK AGING.
- ALCOHOL: 13 %
- TOTAL ACIDITY: 6,15 G/L (TARTARIC ACIDITY).
- PH: 3,30.
- SUGAR: 1,80 G/L
- BOTTLED: JULY 2015.
- PRODUCTION: 1.000 CASES.

TASTING NOTES

«IN COLOR, THE WINE IS A GREENISH YELLOW WITH SLIGHT STEELY TONES. CITRUS IN AROMA, WITH NOTES OF ORANGE BLOSSOM, WHITE PEACHES AND APRICOTS. THE PALATE HAS FRESH ACIDITY AND GOOD PERSISTENCE, WITH A DELICATE AND PLEASANT FINISH.».

