

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE MALBEC 2014

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, TUNUYAN.
- . ALTITUDE: 980 METRES/ 3200FT IN AGRELO AND 1200 METERS/3900FT IN UCO VALLEY
- . COMPOSITION: 100% MALBEC
- . VINE AGE: PLANTED IN 1992 (AGRELO) AND 1981 (VALLE DE UCO).
- . YIELD PER HECTARE: 8.000 BOTTLES/HA.

HARVEST

- . 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: 6,05 G/L (TARTARIC ACIDITY).
- . PH: 3,75.
- . SUGAR: 2,0 G/L
- . BOTTLED: JULY 2016.
- . 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».».».».

