

# PULENTA

## E S T A T E

[ WINEMAKERS SINCE 1912 ]

### LA FLOR CABERNET SAUVIGNON 2015

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#### 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.
- ALTITUDE: 980 METRES/ 3200FT OVER SEA LEVEL
- COMPOSITION: 100% CABERNET SAUVIGNON
- VINE AGE: PLANTED IN 1992.
- YIELD PER HECTARE: 10000 BOTTLES/HA.

#### HARVEST

- HARVEST: LATE MARCH 2015.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

#### VINIFICATION

- MANUAL HARVEST AND SELECTION OF GRAPES IN THE WINERY.
- 12 TO 24 HOURS OF MACERATION BETWEEN 5 AND 8°C.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE POOLS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE POOLS. OAK AGING FOR 6 MONTHS IN SECOND USE BARRELS.
- ALCOHOL: 14,0%
- TOTAL ACIDITY: 5,60 G/L (TARTARIC ACIDITY).
- PH: 3,80.
- SUGAR: 2, 20 G/L
- BOTTLED: DECEMBER 2015.
- PRODUCTION: 8.000 CASES

#### TASTING NOTES

«EXCELLENT RUBY COLOR, TYPICAL OF CABERNET SAUVIGNON. SPICY AROMAS WITH JAM NOTES THAT SHOW ITS COMPLEXITY, WITH HINTS OF TABACO FROM THE AGING IN OAK. ROUND ON THE PALATE WITH SOFT TANNINS».

