

# PULENTA

## E S T A T E

[ WINEMAKERS SINCE 1912 ]

### LA FLOR MALBEC ROSÉ 2017

---

#### 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: GRAPES FROM THE «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO, MENDOZA.
- ALTITUDE: 3215 FT.
- COMPOSITION: 100% MALBEC.
- VINE AGE: PLANTED IN 1992.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

#### HARVEST

- HARVEST: FEBRUARY 2017.
- BRIX: 22,2°
- MANUAL HARVEST IN CASES OF 18 KILOS.

#### VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES IN THE WINERY.
- 8 HOURS OF PELLICULAR MACERATION AT LOW TEMPERATURE.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS.
- NO MALOLACTIC FERMENTATION.
- NO OAK AGING.
- ALCOHOL: 13,0%
- TOTAL ACIDITY: 5,90 G/L (TARTARIC ACIDITY).
- PH: 3,30.
- SUGAR: 1,80 G/L
- BOTTLED: JULY 2017.
- PRODUCTION: 1.500 CASES.

#### TASTING NOTES

«IT 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».

