

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

PULENTA ESTATE GRAN CORTE 2012

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.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS.
- VARIETAL: 45% MALBEC, 21% CABERNET SAUVIGNON, 16% MERLOT, 10% PETIT VERDOT AND 8% TANNAT.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

HARVEST

- HARVEST: APRIL 2012.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL SELECTION OF BUNCHES AND GRAPES AT THE WINERY.
- 48 HOURS OF COLD MACERATION AT 8°C, AND COMPLETE MACERATION FOR 21 DAYS.
- FERMENTATION IN SMALL STAINLESS STEEL TANKS, ROLL FERMENTORS AND OAK BARRELS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS.
- 18 MONTHS AGING IN NEW FRENCH OAK BARRELS.
- ALCOHOL: 14,5%
- TOTAL ACIDITY: 5,90 G/L (TARTARIC ACIDITY).
- PH: 3,65.
- SUGAR: 2,0 G/L
- BOTTLED: MAY 2014.
- PRODUCTION: 1.500 CASES

TASTING NOTES

«THIS WINE HAS AN INTENSE RED AND BLUE COLOR. WITH NOTES OF RED AND BLACK FRUITS, IN BALANCE TOGETHER WITH SOME SPICES MAKES IT COMPLEX AND DELICATE. IN THE MOUTH IS PERSISTENT AND PLEASANT, WITH AN EXCELLENT ELEGANCE. WE CAN PAIR THIS WINE WITH DIFFERENT TYPES OF FOOD OR ENJOY IT ALONE».

