

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA GRAN MALBEC 2011

OUR PHILOSOPHY

“MAKING A GREAT WINE IS AN ACT OF GENEROSITY, CONSIDERING ALWAYS THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINES, PROUDLY MADE IN ARGENTINA”

HUGO AND EDUARDO PULENTA

WINEMAKING NOTES

- SOURCED FROM THE BEST MALBEC BLOCKS FROM OUR ALTO AGRELO AND VALLE DE UCO VINEYARDS
- CAREFULLY FARMED TO OBTAIN INTENSE AROMAS AND FULL PHENOLIC RIPENESS
- PREFERMENTATIVE COLD SOAK & SEVERAL DELESTAGES DURING FERMENTATION AID IN EXTRACTING MORE COLOR, TANNIN AND AROMAS. 21 DAYS TOTAL SKIN CONTACT.
- FERMENTED IN FRENCH OAK BARRELS AND SMALL STAINLESS STEEL AND CONCRETE TANKS

TASTING NOTES

INTENSE BLACK VIOLET, OPENS WITH RED CHERRY, BOYSENBERRY AND BLACKBERRY NOTES FOLLOWED BY DELICATE SCENTS OF VIOLETS, LILAC AND SPICY OAK. SILKY, BROODING AND DENSE, SHOWING PLIABLE TANNINS AND A PLUSH FINISH.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.57 TONS/ACRE
- AGING: 18 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.50 G/L
- PH: 3.60
- BOTTLING: DECEMBER, 2012

