

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

PULENTA GRAN CABERNET SAUVIGNON 2013

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: BLOCK 10 WEST OF "FINCA LA ZULEMA", AGRELO, LUJAN DE CUYO, MENDOZA.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS
- VARIETAL: 100% CABERNET SAUVIGNON.
- AGE: PLANTED IN 1992.
- YIELD PER HECTARE: 5.300 BOTTLES/HA.

HARVEST

- HARVEST: APRIL 2013.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL SELECTION OF BUNCHES AND GRAPES AT THE WINERY.
- 48 HS 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: 3,70
- PRODUCTION: 2.400 BOTELLAS.

TASTING NOTES

«DEEP RED RUBY, WITH GREAT AROMATIC INTENSITY WITH AROMAS OF SPICES AND PEPPER. ITS ENTRANCE ON THE PALATE IS SWEET AND SMOOTH, DUE TO THE PRESENCE OF ROUND AND RIPE TANNINS. THE WINE IS AGED IN NEW FRENCH OAK BARRELS FOR 18 MONTHS, GIVING THE WINE AN ELEGANT AND LONG FINISH».

