

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

PULENTA ESTATE GRAN CABERNET FRANC 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: BLOCK 11, OF "FINCA LA ZULEMA", AGRELO, LUJÁN DE CUYO.
- ALTITUDE ABOVE SEA LEVEL: 1.000 METERS.
- VARIETAL: 100% CABERNET FRANC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 5.300 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 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: 6,1 G/L (TARTARIC ACIDITY).
- PH: 3,77
- SUGAR: 2,05 G/L.
- BOTTLED: OCTOBER 2015.
- PRODUCTION: 2.500 CASES.

TASTING NOTES

«DEEP RUBY IN COLOR, WITH AN INTENSE AROMA OF ROASTED PEPPER, EUCALYPTUS AND SPICE. 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».

