

LA FLOR

CABERNET SAUVIGNON



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: 2013 VINTAGE

- PRECISION VITICULTURE TO OBTAIN EXCELLENT RIPENESS, COLOR AND CONCENTRATION IN THE GRAPES
- PREFERMENTATIVE COLD SOAK TO EXTRACT THE GREATEST FRUIT EXPRESSION
- 30% AGED IN FRENCH OAK BARRELS OF SECOND AND THIRD USE
- NATURAL MALOLACTIC FERMENTATION FOR ROUNDNESS

TASTING NOTES

BRIGHT GARNET WITH VERMILLION TONES AND BRIGHT AROMAS OF BLACK PLUM, RED PEPPER, CLOVE AND HINTS OF COLA. FRESH AND VIBRANT ON THE PALATE, WITH JUICY PLUM, BLACK CHERRY, DARK CHOCOLATE AND CEDAR. THE POWDER-FINE TANNINS AND ELEGANT ACID BACKBONE CEMENT ITS ROUNDNESS.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET SAUVIGNON
- YIELD: 4,050 BOTTLES/ACRE
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.20 G/L
- PH: 3.84
- BOTTLING: NOVEMBER, 2013