

# LA FLOR

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## MALBEC



PULENTA ESTATE  
RUTA PROVINCIAL 86 KM 6,5  
ALTO AGRELO – MENDOZA  
WWW.PULENTAESTATE.COM

## OUR PHILOSOPHY

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“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

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- FRUIT FROM BOTH ESTATE VINEYARDS IN LUJÁN DE CUYO AND VALLE DE UCO TO BUILD COMPLEXITY INTO THIS YOUNG MALBEC
- CONTROLLED VINEYARD PRODUCTION 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

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A DEEP, DARK ROYAL PURPLE IN THE GLASS. THE NOSE IS BRIGHT WITH FRESH RASPBERRY, POMEGRANATE AND QUINCE BALANCED WITH FLORAL NOTES OF VIOLET AND LAVENDER AND A TOUCH OF VANILLA FROM THE LIGHT OAK TREATMENT. YOUTHFUL AND ELEGANT, THIS MALBEC FEELS VERY ROUND AND JUICY IN THE PALATE, WITH RIPE, PLIABLE TANNINS SUPPORTING THE FRUIT.

## TECHNICAL INFORMATION

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- ESTATE VINEYARDS IN: ALTO AGRELO, LUJÁN DE CUYO AND TUNUYÁN, VALLE DE UCO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 AND 3,445 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.1 TO 3.8 TONS/ACRE
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.10 G/L
- PH: 3.75
- BOTTLING: NOVEMBER, 2013