

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

LA FLOR MALBEC ROSÉ 2015

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: VINEYARDS FROM «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS.
- VARIETAL: 100% MALBEC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10.200 BOTTLES/HA.

HARVEST

- HARVEST: END OF FEBRUARY 2015.
- BRIX: 22,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES IN THE WINERY.
- 12 HOURS OF MACERATION AT LOW TEMPERATURES.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS.
- NO MALOLACTIC FERMENTATION.
- NO OAK AGING.
- ALCOHOL: 13%
- TOTAL ACIDITY: 6,0 G/L (TARTARIC ACIDITY).
- PH: 3,30.
- SUGAR: 2,0 G/L
- BOTTLED: JUNE 2015.
- PRODUCTION: 2.000 CASES

TASTING NOTES

«THIS MALBEC ROSÉ HAS A SOFT, ATTRACTIVE PALE PINK COLOR. THE AROMAS ARE OF FRESH FRUITS LIKE CHERRIES AND STRAWBERRIES, WITH NOTES OF LILACS. DELICATE AND FRESH ON THE PALATE, WITH FLAVORS OF VIOLET AND RED FRUITS. IT HAS A FRESH, BRIGHT FINISH».

