

# PULENTA

## E S T A T E

[ WINEMAKERS SINCE 1912 ]

### PULENTA ESTATE GRAN MALBEC 2012

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#### 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 AND «VIÑEDOS DON ANTONIO» UCO VALLEY.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS IN FINCA «EL CHICHE» AND 1.200 METERS IN UCO VALLEY.
- VARIETAL: 100% MALBEC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

#### HARVEST

- HARVEST: MID-MARCH 2012.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

#### VINIFICATION

- MANUAL SELECTION OF BUNCHES AND GRAPES AT THE WINERY.
- 48 HOURS 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: 6,0 G/L (TARTARIC ACIDITY).
- PH: 3,65.
- SUGAR: 1,80 G/L
- BOTTLED: AUGUST 2015.
- PRODUCTION: 2.500 CASES

#### TASTING NOTES

«THIS WINE HAS AN INTENSE, BRIGHT VIOLET COLOR. VIBRANT AROMAS OF BERRIES AND CHERRY, WITH DELICATE NOTES OF VANILLA DUE TO ITS OAK AGING. THE PALATE IS HARMONIOUS AND COMPLEX WITH GOOD STRUCTURE AND LONG FINISH».

