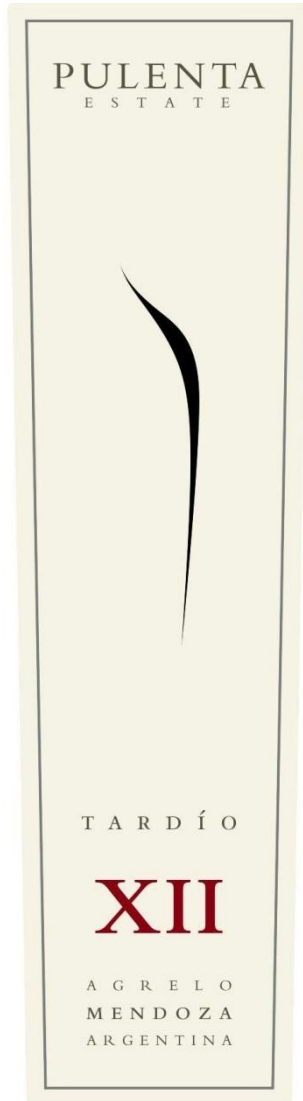


# PULENTA ESTATE

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## TARDÍO



### 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”

### WINEMAKING NOTES

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- PRODUCED FROM LATE HARVEST CABERNET FRANC CLONE R9 FROM BLOCK 11, WHICH HAS A NATURAL PROPENSITY TO CATCH BOTRYTIS
- CONTROLLED FERMENTATION TO RETAIN RESIDUAL SUGARS
- AGED 40 MONTHS IN 100% NEW FRENCH OAK BARRELS

### TASTING NOTES

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A TAWNY RED COLOR WITH A COMPLEX AROMATIC PALETTE EVOKING CARAMEL, QUINCE JAM, NUTS AND APRICOTS. THE SWEETNESS IS COMPLEMENTED BY DELICATE ACIDITY AND A TOUCH OF VANILLA ON THE FINISH. THE 40 MONTHS OF AGING IN FRENCH OAK BARRELS ENHANCE THE COMPLEXITY AND ELEGANCE WITH DELICATE AROMATIC ESTERS.

### TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET FRANC
- YIELD: 4.4 TONS/ACRE (PRE-SELECTION)
- AGING: 40 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- RESIDUAL SUGARS: 110 G/L
- TOTAL ACIDITY: 8.50 G/L
- PH: 3.40
- BOTTLING: FEBRUARY, 2008

RUTA PROVINCIAL 86 KM 6,5 – ALTO AGRELO – MENDOZA  
W W W . P U L E N T A E S T A T E . C O M

IMPORTED BY PAUL HOBBS | IMPORTS  
SEBASTOPOL, CALIFORNIA INFO@PAULHOBBSIMPORTS.COM