

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

LA FLOR BLEND 2014

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», AGRELO, LUJÁN DE CUYO.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS.
- VARIETAL: 45% MALBEC, 45% CABERNET SAUVIGNON AND 10% MERLOT.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- HARVEST: SECOND HALF OF MARCH 2014.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES AND GRAPES IN THE WINERY.
- 12 TO 24 HOURS OF PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8°C.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE TANKS POOLS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE POOLS.
- 30% FERMENTATION IN OAK, AND 6 MONTHS AGING IN SECOND-USE BARRELS.
- ALCOHOL: 14%
- TOTAL ACIDITY: 5,5 G/L (TARTARIC ACIDITY).
- PH: 3,65.
- SUGAR: 2,70 G/L
- BOTTLED: 09/06/2015.
- PRODUCTION: 15.000 CASES

TASTING NOTES

«THE COLOR IS AN INTENSE RUBY COLOR WITH VIOLET TONES. THE NOSE IS SPICY WITH NOTES OF BLACK FRUIT, HINTS OF VANILLA AND SMOKE PRODUCED BY THE OAK AGING. IN THE MOUTH, THE SOFT TANNINS ARE HIGHLIGHTED, ACHIEVING AN EXTREMELY BALANCED BLEND».

