

PULENTA

E S T A T E

[WINEMAKERS SINCE 1912]

LA FLOR MALBEC 2017

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: GRAPES FROM THE «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO AND “VIÑEDOS DE DON ANTONIO”, LOS ÁRBOLES, VALLE DE UCO, TUNUYAN.
- ALTITUDE: 3215 FT IN AGRELO AND 3900 FT IN VALLE DE UCO.
- COMPOSITION: 100% MALBEC.
- VINE AGE: PLANTED IN 1992 AGRELO AND 1981 VALLE DE UCO.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- HARVEST: MIF OF MARCH 2017.
- BRIX: 23,8°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES IN THE WINERY.
- 12 TO 24 HOURS OF PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8°C.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE POOLS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE POOLS.
- 4 TO 6 MONTHS AGING IN SECOND AND THIRD-USE BARRELS.
- ALCOHOL: 14,0%
- TOTAL ACIDITY: 5,50 G/L (TARTARIC ACIDITY).
- PH: 3,75.
- SUGAR: 1,80 G/L
- BOTTLED: SEPTEMBER 2017.
- PRODUCTION: 15.000 CASES.

TASTING NOTES

«ROYAL PURPLE, WITH EXPRESSING MATURE RED FRUITS, WITH SUBTLE FLORAL NOTES AND HINTS OF VANILLA FROM THE OAK AGING. ROUND ON THE PALATE, WITH A GOOD STRUCTURE AND SOFT TANNINS, MAKING THE WINE COMPLEX AND MEMORABLE».

