

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE SAUVIGNON BLANC 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% SAUVIGNON BLANC.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- HARVEST: FROM 27TH JANUARY 2015.
- BRIX: 20,7°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- LEAFY CANOPY TO PRESERVE THE FRUIT CHARACTER.
- GRAPES HARVESTED IN THREE STAGES TO ACHIEVE THE FULL VARIETAL POTENTIAL.
- FERMENTATION IN STAINLESS STEEL TANKS AT LOW TEMPERATURES.
- NO MALOLACTIC FERMENTATION.
- NO OAK AGING.
- ALCOHOL: 12%
- TOTAL ACIDITY: 6,40 G/L (TARTARIC ACIDITY).
- PH: 3,30.
- SUGAR: 1,8 G/L
- BOTTLED: JUNE 2015.
- PRODUCTION: 3.000 CASES.

TASTING NOTES

«A YELLOW COLOR WITH GREENISH HUES, EXTREMELY AROMATIC WITH NOTICEABLE NOTES OF CITRUS FRUITS AND PINEAPPLE. EXCELLENT ACIDITY ON THE PALATE, WITH A GOOD, FRESH STRUCTURE, MAKING IT GREAT FOR FOOD PAIRING».

