

# PULENTA

## ESTATE

[ WINEMAKERS SINCE 1912 ]

### PULENTA ESTATE MALBEC 2015

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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: GRAPES FROM “LA ZULEMA” VINEYARD IN AGRELO, LUJAN DE CUYO AND “VIÑEDOS DE DON ANTONIO”, VALLE DE UCO, TUNUYAN, MENDOZA.
- ALTITUDE: 3215 FT IN AGRELO AND 3940 FT IN UCO VALLEY
- COMPOSITION: 100% MALBEC
- VINE AGE: PLANTED IN 1992 (AGRELO) AND 1981 (VALLE DE UCO).
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

#### HARVEST

- HARVEST: MARCH 2015.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

#### VINIFICATION

- MANUAL HARVEST AND SELECTION OF BUNCHES AND GRAPES IN THE WINERY.
- ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS, CONCRETE POOLS AND FRENCH OAK BARRELS.
- SPONTANEOUS MALOLACTIC FERMENTATION IN FRENCH OAK BARRELS.
- OAK AGING FOR 12 MONTHS IN FRENCH OAK, 50% NEW AND 50% SECOND USE.
- ALCOHOL: 14,5%
- TOTAL ACIDITY: 6,00 G/L (TARTARIC ACIDITY).
- PH: 3,70.
- SUGAR: 2,0 G/L
- BOTTLED: JANUARY 2017.
- PRODUCTION: 6.000 CASES

#### TASTING NOTES

«IT HAS AN ATTRACTIVE AND BRIGHT VIOLET COLOR, WITH AROMAS OF RED FRUITS LIKE STRAWBERRIES AND CHERRIES WITH DELICATE PRESENCE OF FLOWERS SUCH AS VIOLETS AND LILAC. IN THE PALATE IT IS ROUND, PLEASANT AND VERY PERSISTENT. ITS ELEGANT STRUCTURE ON THE PALATE AND BALANCE SHOWS THE BENEFITS OF BOTH TERROIRS».

