

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE CABERNET SAUVIGNON 2013

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% CABERNET SAUVIGNON.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 8.000 BOTTLES/HA.

HARVEST

- HARVEST: APRIL 2013.
- BRIX: 24,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF THE 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: 5,80 G/L (TARTARIC ACIDITY).
- PH: 3,70.
- SUGAR: 2,0 G/L
- BOTTLED: MAY 2015.
- PRODUCTION: 3..500 CASES.

TASTING NOTES

«RUBY INTENSE AND DEEP IN COLOR, IT HAS SPICY AROMAS, SUCH AS PAPRIKA AND OREGANO AND DELICATE NOTES OF TOBACCO AND COCONUT FROM THE OAK AGING. DELICATE AND COMPLEX IN THE PALATE, IT EXPRESSES GOOD STRUCTURE AND SOFT TANNINS, WITH A SWEET TEXTURE».

