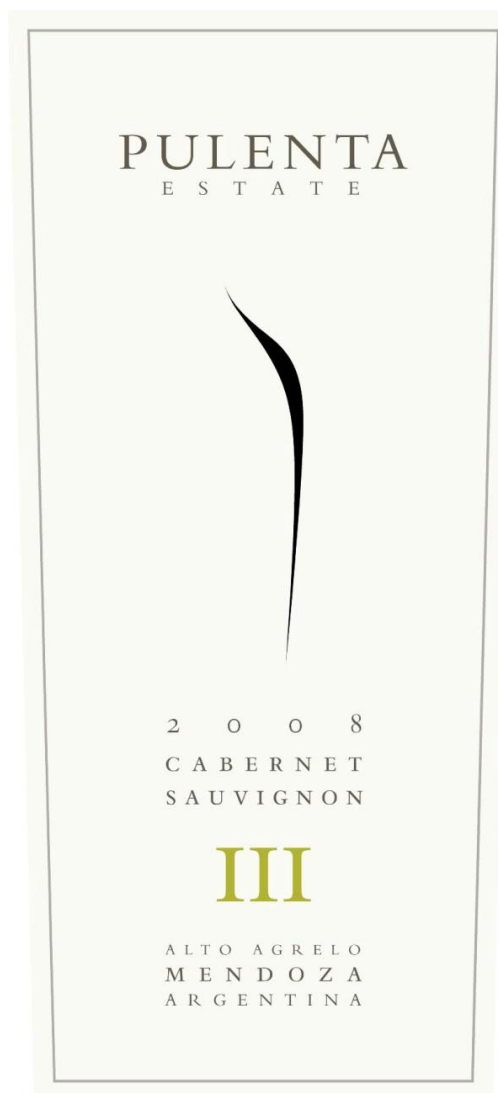


PULENTA ESTATE

CABERNET SAUVIGNON



OUR PHILOSOPHY

“MAKING A GREAT WINE IS AN ACT OF GENEROSITY, CONSIDERING ALWAYS THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINES, PROUDLY MADE IN ARGENTINA”

WINEMAKING NOTES: 2008 VINTAGE

- DEFICIT IRRIGATION AND LOW-YIELD FARMING PROVIDE EXCELLENT AROMA AND FLAVOR CONCENTRATION
- GRAPES EXCLUSIVELY FROM PULENTA ESTATE VINEYARD IN ALTO AGRELO
- FERMENTED IN 1,500 GALLON TARANSAUD FRENCH OAK VATS AND 400L ROTATING TONNELLERIE VERNOU FERMENTATION BARRELS
- CAREFUL EXTENDED MACERATION TO EXTRACT ROUND TANNINS

TASTING NOTES

DARK GARNET RED IN COLOR, THE NOSE IS GREETED WITH BLUEBERRIES, BLACK PEPPER, CINNAMON AND THYME TONES. THE ENTRY IS FRESH AND FULL, WITH TART CHERRIES, DARK PLUMS, INTENSE COLA AND A HINT OF WHITE CHOCOLATE, WITH DARJEELING TEA NOTES IN THE FINISH. THE FINE GRAINED TANNINS ARE ELEGANT AND RIPE, SUPPORTING THIS BALANCED AND ELEGANT CABERNET SAUVIGNON.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO
- VINEYARD ELEVATION: 3,215 FEET
- 100% CABERNET SAUVIGNON, BLOCKS 9 AND 10 (20-YEAR-OLD VINES)
- YIELDS: 2.7 AND 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14% VOL.
- TOTAL ACIDITY: 5.40 G/L
- PH: 3.7
- BOTTLING: OCTOBER, 2009