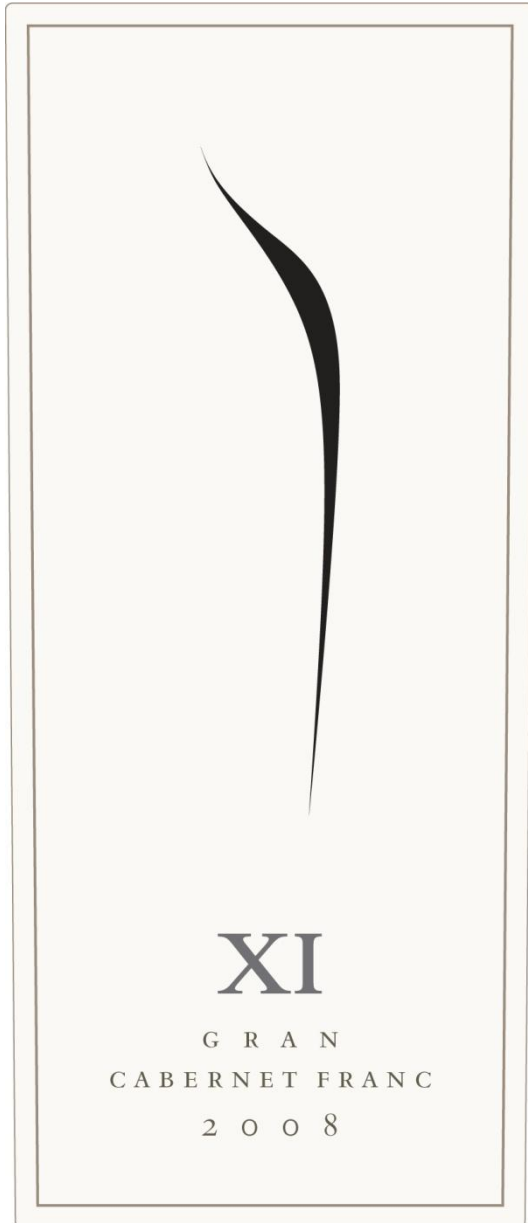


PULENTA ESTATE

GRAN CABERNET FRANC



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

- SOURCED FROM THE BEST BLOCKS OF OUR ESTATE VINEYARD, CAREFULLY FARMED TO OBTAIN INTENSE AROMAS AND FULL PHENOLIC RIPENESS FROM THREE DIFFERENT CLONES OF CABERNET FRANC
- THE WINEMAKING TEAM TASTES AND RATES EVERY SINGLE BARREL IN THE CELLAR AND ONLY 3-STAR BARRELS MAKE IT TO THE “PULENTA GRAN” LINE
- PREFERMENTATIVE COLD SOAK AND SEVERAL DELESTAGES DURING FERMENTATION AID IN EXTRACTING MORE COLOR, TANNIN AND AROMAS
- LONG MACERATION TO GET ROUNDED TANNINS AND COMPLEX WINES

TASTING NOTES

A PARAMOUNT CABERNET FRANC, DARK-GARNET IN HUE AND DEEPLY AROMATIC. IN THE NOSE, THE ROASTED RED BELL PEPPERS DOMINATE AT FIRST, GIVING WAY TO BLACKBERRIES AND LICORICE. FLAVORS OF DARK BERRIES AND MILK CHOCOLATE FILL THE MOUTH, WHILE POLISHED, VELVETY TANNINS CARESS THE PALATE, FOLLOWED BY A LONG, JUICY FINISH. VERSATILE FOOD PAIRINGS RANGE FROM QUAIL TO SWORDFISH TO ROASTED RED MEATS WITH FLAVORFUL SAUCES.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET FRANC
- YIELD: 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.8 G/L
- PH: 3.65
- BOTTLING: JANUARY, 2010

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