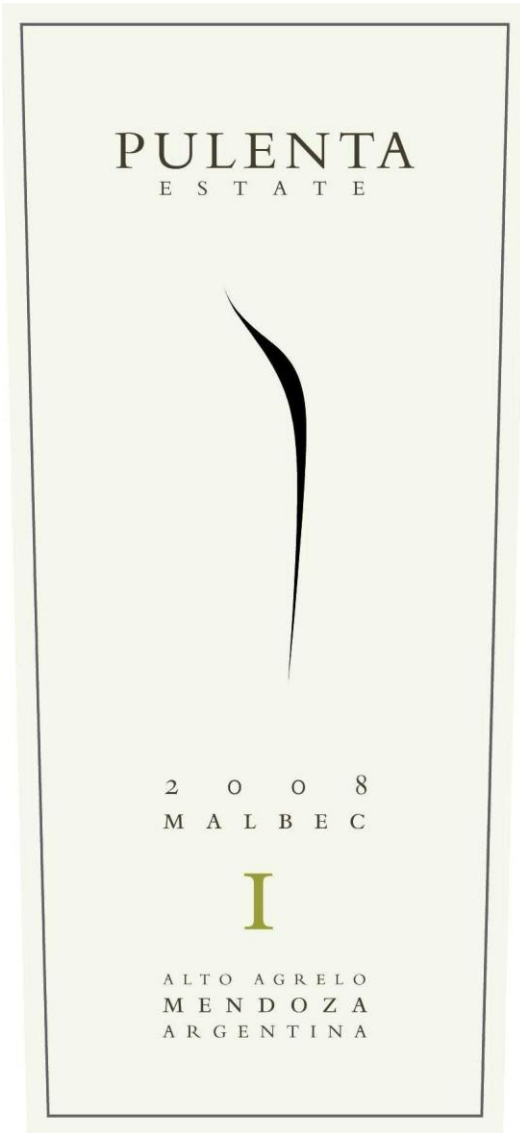


PULENTA ESTATE

M A L B E C



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
- WIDE TEMPERATURE SWINGS BETWEEN DAYS AND NIGHTS IN MENDOZA HELP GRAPES DEVELOP VERY DEEP COLOR WITH INTENSE CHARACTER
- ADDED LAYER OF COMPLEXITY BY SOURCING MALBEC FROM PULENTA ESTATE VINEYARDS IN LUJÁN DE CUYO AND IN VALLE DE UCO
- FERMENTED IN 1,500 GALLON TARANSAUD FRENCH OAK VATS

TASTING NOTES

BRIMMING WITH ELEGANCE, STRUCTURE AND SILKY TANNINS; THE SATURATED PLUM COLOR LEADS TO AROMAS OF ROSE PETALS AND GRAPHITE. THE LUSCIOUS MID-PALATE SWELLS WITH FLAVORS OF RIPE PLUM AND CHERRY WITH A TOUCH OF FRESH BLACKBERRIES TOWARDS THE END. THE FINE, POWDERY TANNINS AND A ROBUST, HERBAL-INFUSED, LENGTHY FINISH LEAVE A LASTING IMPRESSION.

TECHNICAL INFORMATION

- APPELLATIONS: ALTO AGRELO, LUJÁN DE CUYO, AND TUNUYÁN, VALLE DE UCO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 AND 3,445 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.40 G/L
- PH: 3.50
- BOTTLING: OCTOBER, 2009

RUTA PROVINCIAL 86 KM 6,5 - ALTO AGRELO - MENDOZA
W W W . P U L E N T A E S T A T E . C O M

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