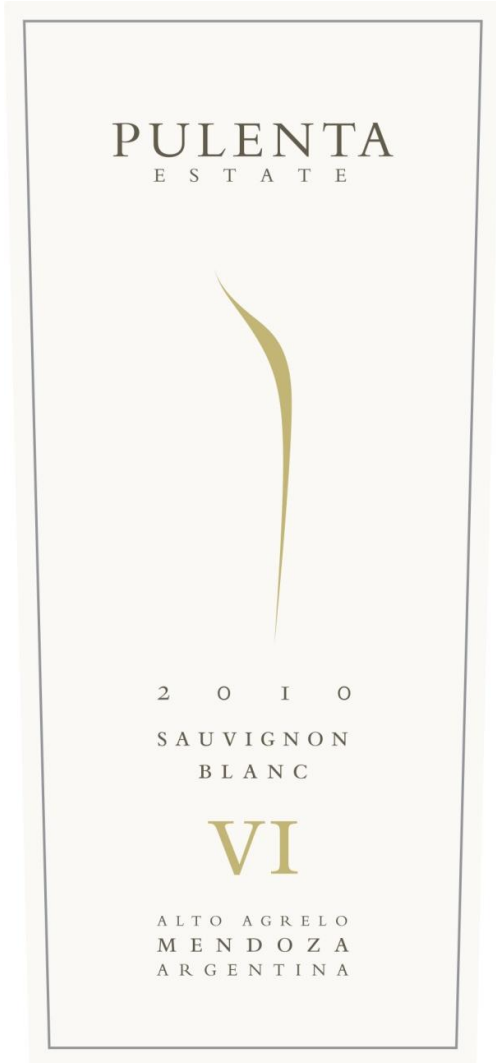


# PULENTA ESTATE

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## SAUVIGNON BLANC



### OUR PHILOSOPHY

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“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: 2010 VINTAGE

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- WE WALK OUR VINEYARD AND USE SATELLITE IMAGING TO HELP US CAPTURE MORE OF THE UNIQUE FLAVORS AND AROMAS IN OUR SAUVIGNON BLANC.
- WE FIND ENHANCED EXPRESSION OF CITRUS, TROPICAL FRUIT AND GRASSY NOTES BY GROUPING SMALL BLOCKS OF VINES HARVESTED AT DIFFERENT TIMES.
- FIVE HOURS OF MACERATION IN THE PRESS ON DRY ICE FOR AN INTENSE AROMA EXTRACTION
- LOW TEMPERATURE FERMENTATION AND PERIODICAL BATTONAGES

### TASTING NOTES

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THE 2010 IS LIGHT STRAW COLORED AND INTENSELY AROMATIC, WITH WHITE NECTARINE AND WHITE PEACH AROMAS FOLLOWED BY TROPICAL PINEAPPLE-GUAVA AND HINTS OF WET STONE AND FRESH CUT GRASS IN THE BACKGROUND. FULL AND NICELY ROUNDED BY THE LEES CONTACT, WITH A PALATE BRIMMING WITH STONE FRUIT, IT IS A PERFECT PAIRING TO HORS D'ŒUVRES, PIZZAS, SALADS AND SEAFOOD.

### TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% SAUVIGNON BLANC
- YIELD: 3.7 TONS/ACRE
- ALCOHOL: 11.5 % VOL.
- TOTAL ACIDITY: 6.75 G/L
- PH: 3.20
- BOTTLING: JUNE, 2010