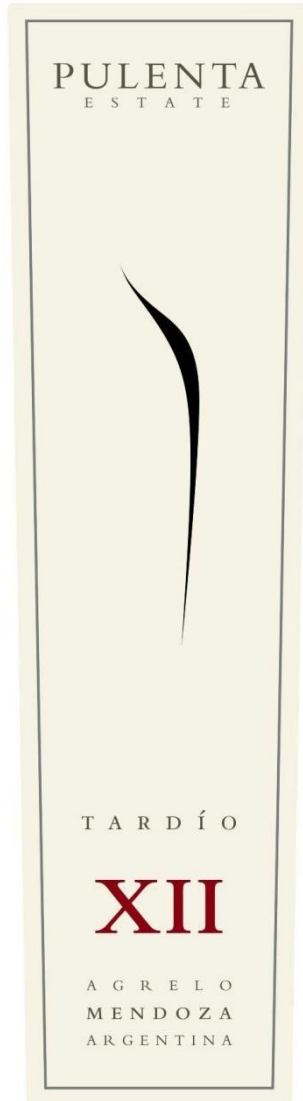


PULENTA ESTATE

TARDÍO



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

- PRODUCED FROM LATE HARVEST CABERNET FRANC CLONE R9 FROM BLOCK 11, WHICH HAS A NATURAL PROPENSITY TO CATCH BOTRYTIS
- CONTROLLED FERMENTATION TO RETAIN RESIDUAL SUGARS
- AGED 40 MONTHS IN 100% NEW FRENCH OAK BARRELS

TASTING NOTES

A TAWNY RED COLOR WITH A COMPLEX AROMATIC PALETTE EVOKING CARAMEL, QUINCE JAM, NUTS AND APRICOTS. THE SWEETNESS IS COMPLEMENTED BY DELICATE ACIDITY AND A TOUCH OF VANILLA ON THE FINISH. THE 40 MONTHS OF AGING IN FRENCH OAK BARRELS ENHANCE THE COMPLEXITY AND ELEGANCE WITH DELICATE AROMATIC ESTERS.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET FRANC
- YIELD: 4.4 TONS/ACRE (PRE-SELECTION)
- AGING: 40 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- RESIDUAL SUGARS: 110 G/L
- TOTAL ACIDITY: 8.50 G/L
- PH: 3.40
- BOTTLING: FEBRUARY, 2008

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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