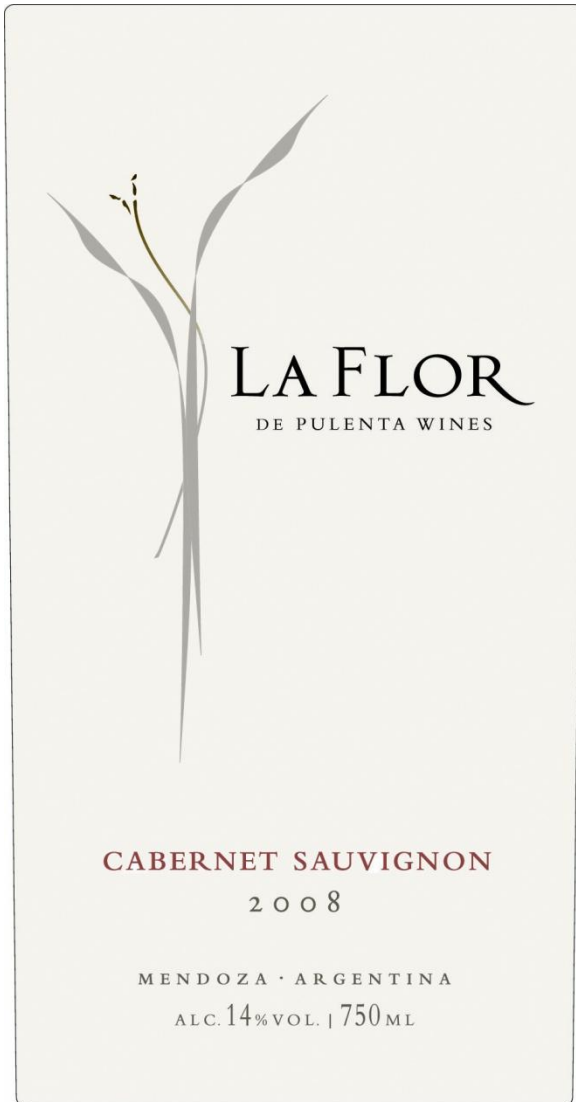


LA FLOR

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

- CONTROLLED VINEYARD PRODUCTION TO OBTAIN EXCELLENT RIPENESS, COLOR AND CONCENTRATION IN THE GRAPES
- PREFERMENTATIVE COLD SOAK TO EXTRACT THE GREATEST FRUIT EXPRESSION
- 30% AGED IN FRENCH OAK BARRELS OF SECOND AND THIRD USE
- NATURAL MALOLACTIC FERMENTATION TO GRANT ROUNDNESS ON THE PALATE

TASTING NOTES

THE WINE SHOWS A DARK RUBY COLOR WITH VIOLET HUES AND INTENSE AROMAS OF BLACKBERRIES AND PLUM JAM BACKED BY VANILLA AND BLONDE TOBACCO. ONCE IN THE MOUTH, THE WINE IS ROUND WITH PLEASANT CONCENTRATION AND SOFT TANNINS.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 FEET
- VARIETAL: 100% CABERNET SAUVIGNON
- YIELD: 3.6 TONS/ACRE
- ALCOHOL: 14% VOL.
- TOTAL ACIDITY: 4.72 G/L
- PH: 3.40
- BOTTLING: SEPTEMBER, 2008

RUTA PROVINCIAL 86 KM 6,5 – ALTO AGRELO – MENDOZA
WWW.PULENTAESTATE.COM

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