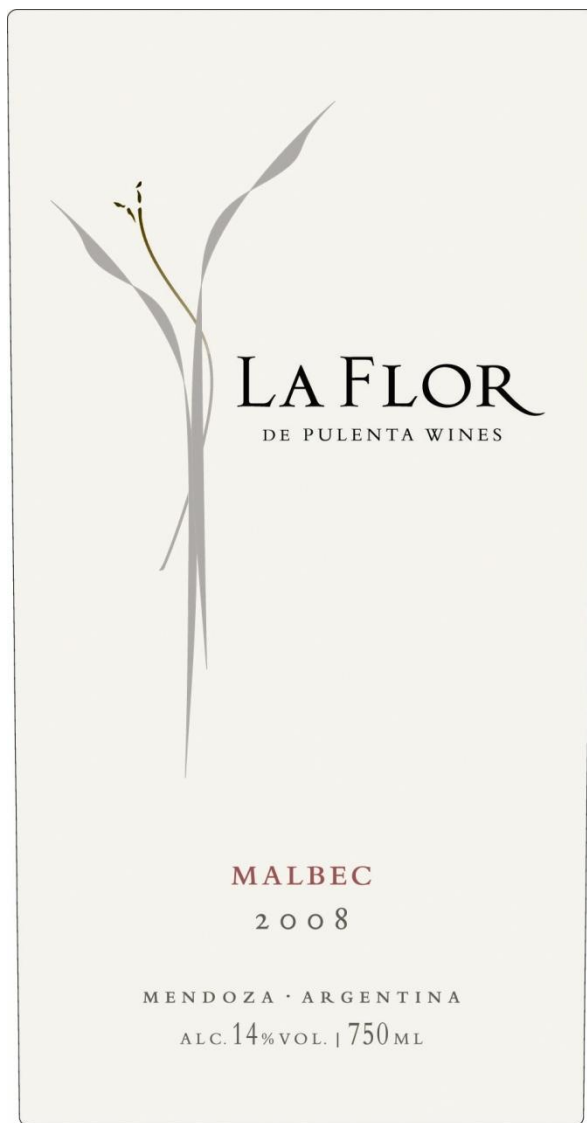


# LA FLOR

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## MALBEC



## 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: 2008 VINTAGE

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- CONTROLLED VINEYARD PRODUCTION TO OBTAIN EXCELLENT RIPENESS, COLOR AND CONCENTRATION IN THE GRAPES
- FRUIT FROM BOTH ESTATE VINEYARDS IN LUJÁN DE CUYO AND VALLE DE UCO TO BUILD COMPLEXITY INTO THIS YOUNG MALBEC
- 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

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THE WINE SHOWS A DEEP CRIMSON WITH VIOLET HUES AND INTENSE AROMAS OF RIPE RED FRUITS WITH FLORAL NOTES, ACCOMPANIED BY VANILLA AND TOBACCO IMPARTED BY OAK. ONCE IN THE MOUTH, THE WINE IS ROUND AND FULL-BODIED WITH SOFT TANNINS AND LIVELY ACIDITY.

## TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, AND TUNUYÁN, VALLE DE UCO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 AND 3,445 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.2 TO 3.6 TONS/ACRE
- ALCOHOL: 14 % VOL.
- TOTAL ACIDITY: 4.47 G/L
- PH: 3.60
- BOTTLING: SEPTEMBER, 2008

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

IMPORTED BY PAUL HOBBS | IMPORTS  
SEBASTOPOL, CALIFORNIA INFO@PAULHOBBSIMPORTS.COM