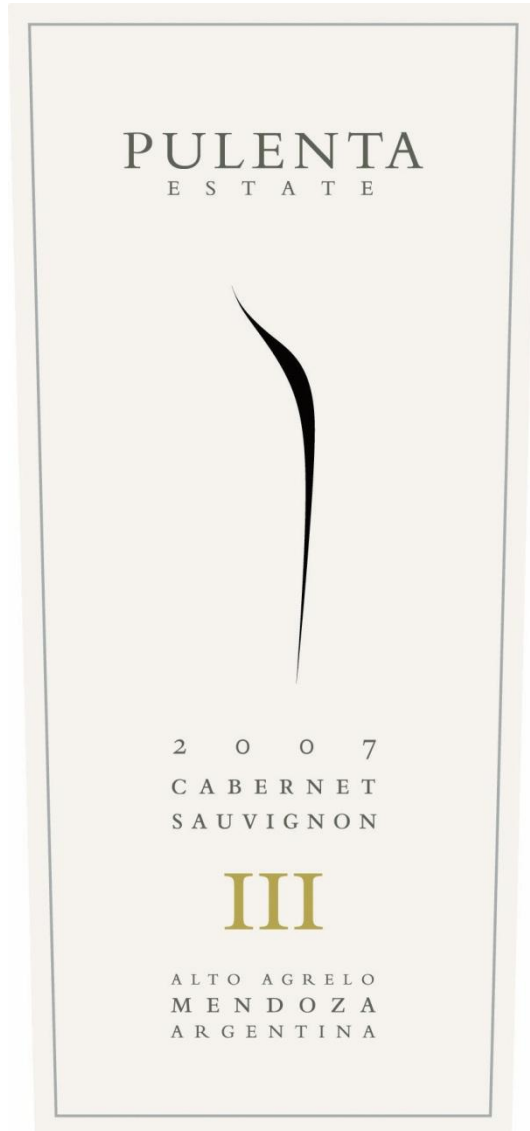


PULENTA ESTATE

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

- DEFICIT IRRIGATION AND LOW-YIELD FARMING PROVIDE EXCELLENT AROMA AND FLAVOR CONCENTRATION
- GRAPES FROM PULENTA ESTATE VINEYARDS IN LUJÁN DE CUYO AND IN VALLE DE UCO BUILD ADDED LAYERS OF COMPLEXITY
- SLOW FERMENTATION IN 1,500 GALLON TARANSAUD FRENCH OAK VATS
- CAREFUL EXTENDED MACERATION TO EXTRACT ROUND TANNINS

TASTING NOTES

THE WINE SHOWS A DARK RUBY COLOR WITH INTENSE AROMAS OF BLACKBERRY JAM, COCOA AND SPICE. ITS INTENSE CHARACTER IS SUPPORTED BY RIPE TANNINS, TYPICAL OF ALTO AGRELO CABERNET SAUVIGNON, ALONG WITH BRIGHT ACIDITY.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET SAUVIGNON
- YIELD: 2.7 TO 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14 % VOL.
- TOTAL ACIDITY: 5.40 G/L
- PH: 3.7
- BOTTLING: OCTOBER, 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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