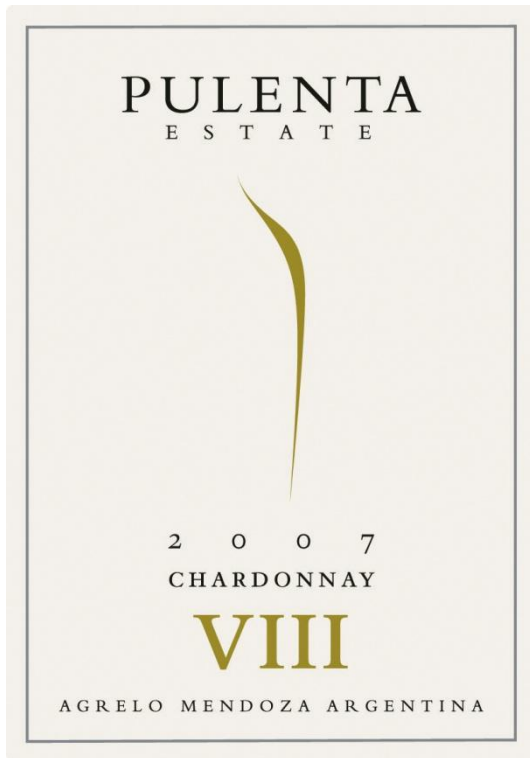


PULENTA ESTATE

CHARDONNAY



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: 2007 VINTAGE

- PRESSED AT LOW TEMPERATURE TO RETAIN MAXIMUM AROMATIC EXPRESSION
- 40% FERMENTED IN NEW FRENCH OAK BARRELS, 60% TANK FERMENTED TO OBTAIN A BALANCE BETWEEN YOUTH AND FRESHNESS, ELEGANCE AND COMPLEXITY
- AGED ON ITS LEES FOR NINE MONTHS
- LOW TEMPERATURE FERMENTATION AND PERIODICAL BATTONAGES

TASTING NOTES

THIS CHARDONNAY SHOWS A BRILLIANT GREENISH YELLOW IN THE GLASS AND OFFERS AROMAS OF CITRUS AND TROPICAL FRUITS PROTECTED BY THE CONTROLLED TEMPERATURE FERMENTATION, WITH LIGHT VANILLA NOTES FROM THE OAK AGING. ONCE IN THE MOUTH, THE WINE IS INTENSE, FRESH AND COMPLEX WITH A BALANCED ACIDITY AND A LONG, DELICATE FINISH.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CHARDONNAY
- YIELD: 3.6 TONS/ACRE
- ALCOHOL: 13.5 % VOL.
- TOTAL ACIDITY: 5.40 G/L
- PH: 3.48
- BOTTLING: JUNE, 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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