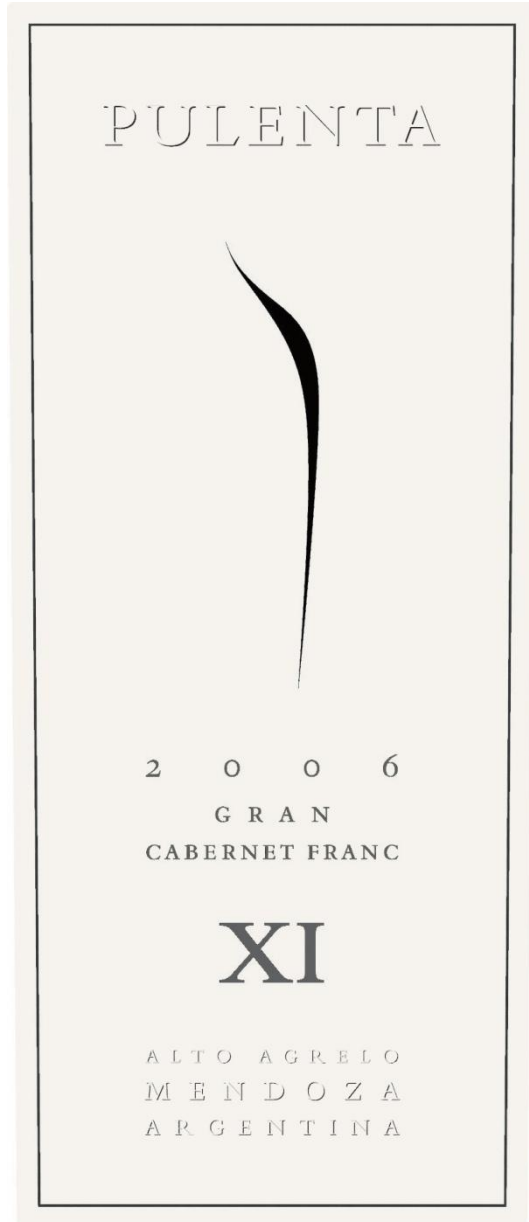


# PULENTA ESTATE

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## GRAN CABERNET FRANC



### 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: 2006 VINTAGE

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- THE PRODUCT OF THE BEST MALBEC BLOCKS OF BOTH VINEYARDS, CAREFULLY FARMED TO OBTAIN INTENSE AROMAS AND FULL PHENOLIC RIPENESS
- PREFERMENTATIVE COLD SOAK AND SEVERAL DELESTAGES DURING FERMENTATION AID IN EXTRACTING MORE COLOR, TANNIN AND AROMAS
- LONG MACERATION TO GET ROUNDED TANNINS AND COMPLEX WINES

### TASTING NOTES

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THIS DEEP-CRIMSON-VIOLET COLORED WINE IS AN ALLURING CABERNET FRANC OFFERING AROMAS OF FRESH RED BELL PEPPERS, STAR ANISE, DRY HERBS AND SPICES. THE ROUND, RIPE TANNINS GIVE AN IMPRESSION OF SWEETNESS IN THE MOUTH WHILE ON THE PALATE, IT OFFERS ELEGANCE, PERSONALITY AND A LONG FINISH.

### TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% CABERNET FRANC
- YIELD: 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14 % VOL.
- TOTAL ACIDITY: 5.40 G/L
- PH: 3.60
- BOTTLING: JANUARY, 2008

RUTA PROVINCIAL 86 KM 6,5 - ALTO AGRELO - MENDOZA  
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