

PULENTA ESTATE

GRAN CORTE



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: 2006 VINTAGE

- THE PRODUCT OF THE BEST BLOCKS FROM OUR VINEYARD IN ALTO AGRELO, 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
- CAREFUL AND CONSTANT WINEMAKER DEDICATION TO CAPTURE ALL THE INTENSITY AND NUANCES FROM THE VINEYARD
- THE BLEND COMPOSITION IS DETERMINED BY TASTING EACH LOT OF THE COMPONENTS TO CRAFT A NOBLE AND DISTINGUISHED WINE

TASTING NOTES

THIS SPECIAL BLEND CAPTURES THE SOUL OF THE 2006 HARVEST IN ITS CHARACTER AND ELEGANT SOPHISTICATED. DARK PLUM COLOR IN THE GLASS, THE WINE FLAUNTS BLACK CHERRY AND RASPBERRY JAM NOTES WITH A HINT OF SPICES IN THE BACK. THE GREAT AROMATIC COMPLEXITY IS SUPPORTED BY THE BALANCED STRUCTURE AND ACIDITY WITH A LONG FINISH MAKING THIS A MEMORABLE WINE.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- BLEND: 45 % MALBEC, 34% CABERNET SAUVIGNON, 15% MERLOT, 3% TANNAT, 3% PETIT VERDOT
- YIELD: 2.2 TO 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.8 % VOL.
- TOTAL ACIDITY: 5.25 G/L
- PH: 3.65
- BOTTLING: JANUARY, 2008

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