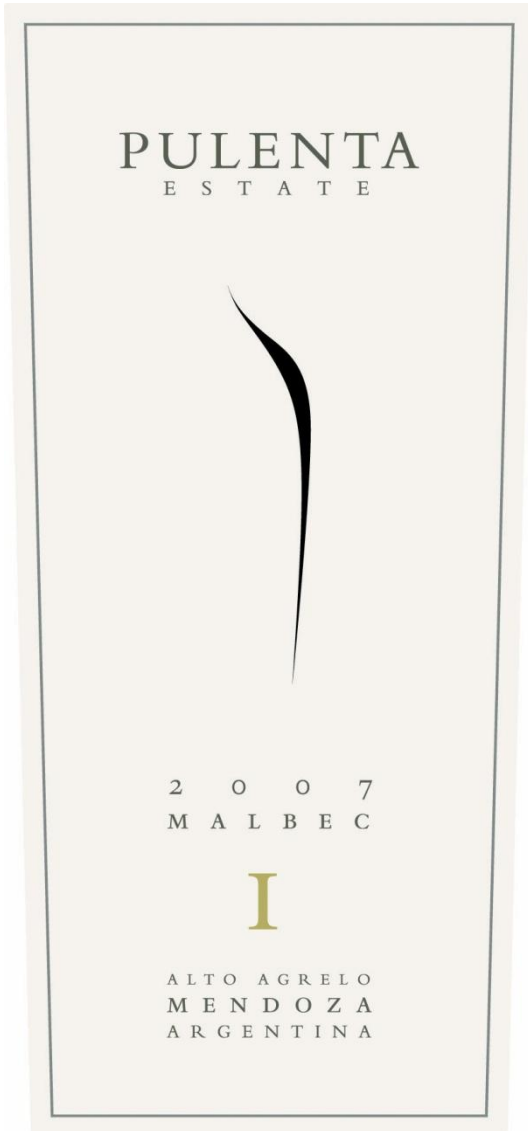


PULENTA ESTATE

M A L B E C



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

- 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

TASTING NOTES

WIDE RANGES IN TEMPERATURE BETWEEN DAYS AND NIGHTS HELP OUR GRAPES TO GET VERY DEEP COLOR WITH INTENSE CHARACTER. THE WINE DISPLAYS AROMAS OF MORELLO CHERRY, BLACKBERRIES AND PLUM JAM. COMPLEX AND ELEGANT, THIS MALBEC IS A GREAT EXPONENT OF OUR SIGNATURE GRAPE VARIETY.

TECHNICAL INFORMATION

- APPELLATIONS: ALTO AGRELO, LUJÁN DE CUYO, AND TUNUYÁN, VALLE DE UCO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 AND 3,445 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.74 G/L
- PH: 3.60
- 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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