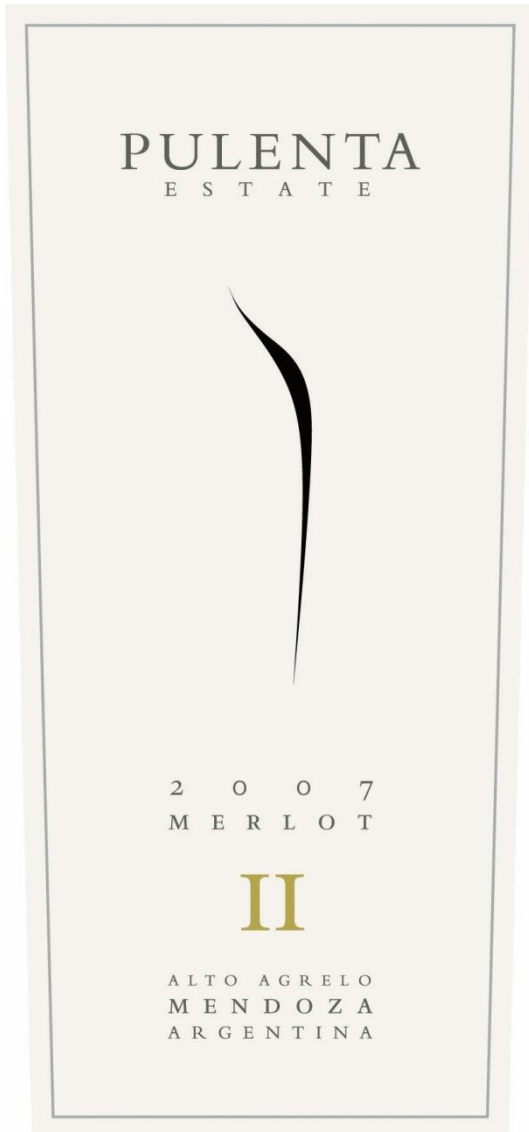


PULENTA ESTATE

M E R L O T



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 FRUIT CONCENTRATION
- 20% BLEEDING AND A SEVEN DAYS PREFERMENTATIVE COLD SOAK FOR OPTIMAL CONCENTRATION AND EXTRACTION
- SLOW FERMENTATION IN 1,500 GALLON TARANSAUD FRENCH OAK VATS

TASTING NOTES

WIDE RANGES IN TEMPERATURE BETWEEN DAYS AND NIGHTS HELP OUR VINEYARDS TO GET VERY DEEP COLOR WITH INTENSE FRUIT CHARACTER. IN THIS WINE, CHERRY, CASSIS AND MINT EMERGE, COMBINED WITH DELICATE CIGAR BOX NOTES. ITS FIRM STRUCTURE AND LENGTHY FINISH DISTINGUISH THIS MERLOT.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET – BLOCKS 5 AND 6 EAST
- VARIETAL: 100% MERLOT
- YIELD: 3.1 TONS/ACRE
- AGING: 12 MONTHS IN 100% NEW FRENCH OAK BARRELS
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 5.70 G/L
- PH: 3.67
- 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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