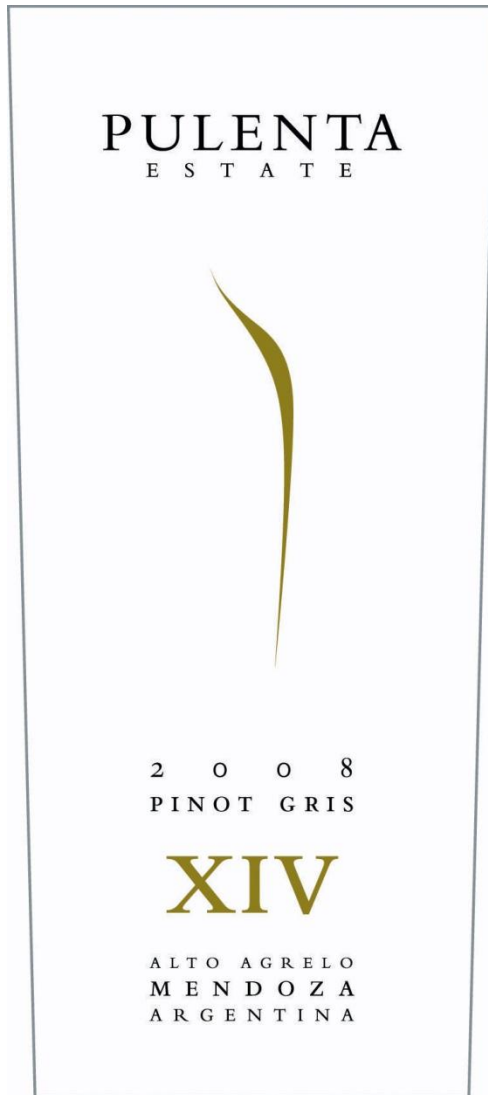


# PULENTA ESTATE

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## P I N O T   G R I S



### 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: 2008 VINTAGE

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- THE WINEMAKING TEAM TASTES THE BERRIES TO DETERMINE WHEN THEY'VE REACHED THEIR PEAK AROMATIC POTENTIAL AND IDEAL RIPENESS. AFTER METICULOUS SELECTION, CLUSTERS ARE GENTLY PRESSED, YIELDING A MUST WITH INTERESTING PINKISH-GREEN HUES WHICH IS THEN CAREFULLY PROTECTED FROM OXIDATION TO RETAIN THE DELICATE AROMATICS.
- FIVE HOURS OF MACERATION AT 40°F FOR AN INTENSE AROMA EXTRACTION
- LOW TEMPERATURE FERMENTATION WITH A CAREFUL FINE LEES MANAGEMENT.

### TASTING NOTES

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OUR PINOT GRIS SHOWS A GREENISH-YELLOW COLOR WITH STEEL HUES. IT HAS A GOOD AROMATIC INTENSITY REMINISCENT OF GREEN APPLES, CITRUS AND WHITE FLOWERS. IT OFFERS A PERFECT BALANCE BETWEEN ACIDITY AND SWEETNESS MAKING THIS WINE IDEAL TO PAIR WITH TYPICAL SUMMER FARE.

### TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% PINOT GRIS
- YIELD: 4 TONS/ACRE
- ALCOHOL: 13% VOL.
- TOTAL ACIDITY: 6.5 G/L
- PH: 3.20
- BOTTLING: AUGUST, 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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