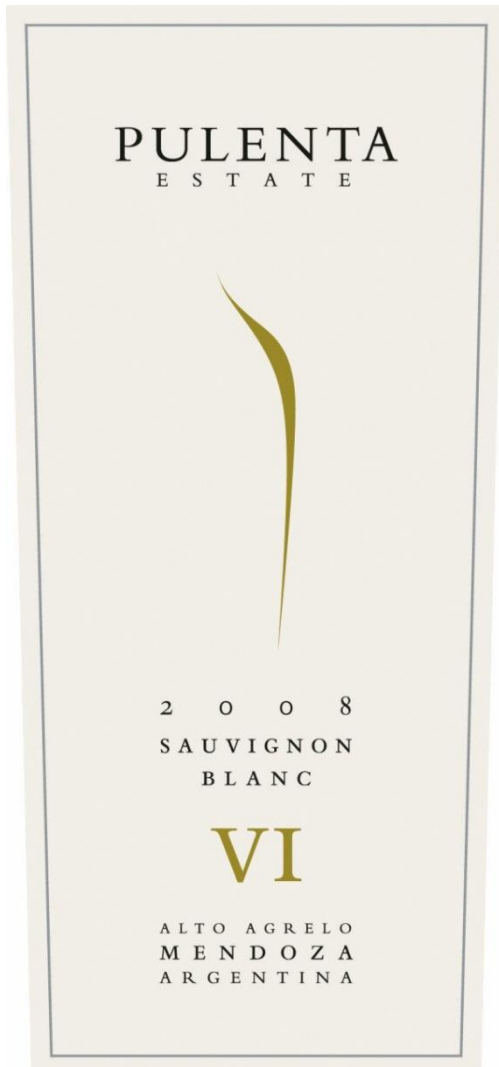


# PULENTA ESTATE

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## S A U V I G N O N B L A N C



### 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 GRAPES ARE HARVESTED IN THREE STAGES TO CAPTURE DIFFERENT ASPECTS OF THE AROMATICS THIS VARIETY CAN DEVELOP: GRASSY, CITRUS AND TROPICAL FRUIT NOTES
- FIVE HOURS OF MACERATION AT 40°F FOR AN INTENSE AROMA EXTRACTION
- LOW TEMPERATURE FERMENTATION AND PERIODICAL BATTONAGES

### TASTING NOTES

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OUR SAUVIGNON BLANC OFFERS A BRILLIANT GREENISH-YELLOW COLOR AND IS INTENSELY AROMATIC. CITRUS NOTES, ESPECIALLY GRAPEFRUIT, DOMINATE OVER PASSION FRUIT AROMAS, WITH GRASSY NOTES IN THE FINISH, TYPICAL OF THIS VARIETY. THIS IS A REFRESHING YOUNG WINE, PERFECT BY ITSELF OR PAIRED WITH SEAFOOD.

### TECHNICAL INFORMATION

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- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% SAUVIGNON BLANC
- YIELD: 3.6 TONS/ACRE
- ALCOHOL: 11.5 % VOL.
- TOTAL ACIDITY: 6.75 G/L
- PH: 3.20
- BOTTLING: JUNE, 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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