

# PULENTA

## E S T A T E

[ WINEMAKERS SINCE 1912 ]

### PULENTA GRAN MALBEC 2018

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#### OUR PHILOSOPHY

«MAKING A GREAT WINE IS AN ACT OF GENEROSITY, ALWAYS CONSIDERING THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINE PROUDLY MADE IN ARGENTINA».

#### VINEYARD

- . LOCATION: VINEYARDS FROM GUALTALLARY, TUPUNGATO AND “VIÑEDOS DON ANTONIO”, LOS ARBOLES, TUNUYAN, UCO VALLEY, MENDOZA.
- . ALTITUDE ABOVE SEA LEVEL: 1.300 M. (3.215 FEET) IN FINCA GUALTALLARY AND 1.200 (3.940 FEET) IN “VIÑEDOS DE DON ANTONIO”.
- . VARIETAL: 100% MALBEC.
- . AGE: VINEYARDS PLANTED IN 2008 GUALTALLARY AND 1981 DON ANTONIO.
- . YIELD PER HECTARE: 8.000 BOTTLES/HA.

#### HARVEST

- . HARVEST: MID MARCH 2018.
- . BRIX: 24,5°
- . MANUAL HARVEST IN CASES OF 18 KILOS.

#### VINIFICATION

- . MANUAL SELECTION OF BUNCHES AND GRAPES AT THE WINERY.
- . 48 HS OF COLD MACERATION AT 8°C AND COMPLETE MACERATION FOR 21 DAYS.
- . FERMENTATION IN SMALL STAINLESS STEEL TANKS, ROLL FERMENTORS AND OAK BARRELS.
- . SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS.
- . 12 MONTHS AGING IN NEW FRENCH OAK BARRELS. 20% NEW, 40% SECOND USE AND 40% THIRD USE.
- . ALCOHOL: 14,5 %
- . TOTAL ACIDITY: 6,4 G/L (TARTARIC ACIDITY).
- . PH: 3,65
- . SUGAR: 2,23 G/L
- . BOTTLED: AUGUST 2020
- . PRODUCTION: 2.000 CASES.

#### TASTING NOTES

«INTENSE AND DARK VIOLET COLOR WITH A SURPRISING SHEEN. AROMAS OF RED FRUITS, STRAWBERRIES AND SOME CHERRIES. SUBTLE NOTES OF FLOWERS LIKE VIOLETS AND LILACS. ALSO SOME AROMAS OF VANILLA AND DELICATE TOASTED AROMAS BROUGHT BY ITS PASSAGE THROUGH OAK. IN THE MOUTH IT IS A COMPLEX WINE WITH PERSONALITY, GOOD STRUCTURE AND AN EXTREMELY PLEASANT ENDING».

