

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

LA FLOR MALBEC 2021

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: GRAPES FROM THE «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO AND “VIÑEDOS DE DON ANTONIO”, LOS ÁRBOLES, VALLE DE UCO, TUNUYAN, MENDOZA.
- . ALTITUDE: 3215 FT IN AGRELO AND 3900 FT IN VALLE DE UCO.
- . COMPOSITION: 100% MALBEC.
- . VINE AGE: PLANTED IN 1992 AGRELO AND 1981 VALLE DE UCO.
- . YIELD PER HECTARE: 10.000 BOTTLES/HA.

HARVEST

- . HARVEST: MIF OF MARCH 2021.
- . BRIX: 24,4°
- . MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- . MANUAL HARVEST AND SELECTION OF BUNCHES IN THE WINERY.
- . 12 TO 24 HOURS OF PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8°C.
- . ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS AND CONCRETE POOLS.
- . SPONTANEOUS MALOLACTIC FERMENTATION IN CONCRETE POOLS.
- . 4 TO 6 MONTHS AGING IN SECOND AND THIRD-USE BARRELS.
- . ALCOHOL: 14,5%
- . TOTAL ACIDITY: 5,3 G/L (TARTARIC ACIDITY).
- . PH: 3,74.
- . SUGAR: 1,9 G/L
- . BOTTLED: JANUARY 2022
- . PRODUCTION: 16.000 CASES.

TASTING NOTES

«DEEP VIOLET RED COLOR, ITS AROMA REMEMBERS RED FRUITS WITH SLIGHT FLORAL TONES, ACCOMPANIED BY DELICATE NOTES OF VANILLA AND TOBACCO FROM THE WOOD. ON THE PALATE, IT IS ROUND, WITH GOOD CHARACTER AND REMARKABLE STRUCTURE, WITH PLEASANT TANNINS THAT GIVE IT GREAT COMPLEXITY AND A MEMORABLE FINISH».

