PULENTA
ESTATE

[WINEMAKERS SINCE 1912]

LA FLOR CABERNET SAUVIGNON 2014

OUR PHILOSOPHY

«Making a great wine is an act of generosity, always considering the one who wll taste ir. Ourmission is to produce limited series of great wine proudly made in Argentina».

VINEYARD

· Location: vineyards from the «La Zulema» estate, Agrelo, Luján de Cuyo.
· Altitude above sea level: 980 meters.
· Varietal: 100% Cabernet Sauvignon.
· Age: vineyards planted in 1992.
· Yield per hectare: 10.000 bottles/ha.

HARVEST

· Harvest: Late March 2014.
· Brix: 24,5°
· Manual harvest in cases of 18 kilos.

VINIFICATION

· Manual harvest and selection of grapes in the winery.
. 12 to 24 hours of maceration between 5 and 8ªC.
. Alcoholic fermentation in stainless steel tanks and concrete pools.
. Spontaneus malolactic fermentation in concrete pools.
. 30% has oak aging for 6 months in second use barrels.
. Alcohol: 14,5%
. Total acidity: 5,80 g/l (tartaric acidity).
. Ph: 3,75.
. Sugar: 2, 80 g/l
. Bottled: October 2013.
. Production: 6.000 cases

TASTING NOTES

«Excellent ruby color, typical of cabernet sauvignon. Spicy aromas with jam notes that show its complexity, with hints of tabaco from the aging in oak. Round on the palate with soft tannins».

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