

PULENTA

ESTATE

[WINEMAKERS SINCE 1912]

PULENTA ESTATE CHARDONNAY 2016

OUR PHILOSOPHY

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

VINEYARD

- LOCATION: CUARTEL I AND V FROM THE «LA ZULEMA» ESTATE, AGRELO, LUJÁN DE CUYO.
- ALTITUDE ABOVE SEA LEVEL: 980 METERS.
- VARIETAL: 100% CHARDONNAY.
- AGE: VINEYARDS PLANTED IN 1992.
- YIELD PER HECTARE: 5.000 BOTTLES/HA.

HARVEST

- HARVEST: BEGINNING OF MARCH 2016.
- BRIX: 21,5°
- MANUAL HARVEST IN CASES OF 18 KILOS.

VINIFICATION

- MANUAL HARVEST AND SELECTION OF THE BUNCHES IN THE WINERY.
- 2 HOURS PRE-FERMENTATIVE MACERATION BETWEEN 5 AND 8°C.
- ALCOHOLIC FERMENTATION , 50% IN STAINLESS STEEL TANKS AND 50% IN FRENCH OAK BARRELS.
- 50% OF THAT WINE GOES THROUGH SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS, 50% DOES NOT.
- 50% OAK AGING IN FRENCH NEW OAK BARRELS FOR 9 MONTHS.
- ALCOHOL: 12,5%
- TOTAL ACIDITY: 6,00 G/L (TARTARIC ACIDITY).
- PH: 3,55
- SUGAR: 1,90 G/L
- BOTTLED: DECEMBER 2016.
- PRODUCTION: 2.000 CASES.

TASTING NOTES

«THIS CHARDONNAY IS LEMON-YELLOW WITH A BRIGHT GREEN HUE. ITS AROMA EXPRESSES TROPICAL FRUITS WITH NOTES OF TOASTED ALMONDS AND HONEY, GIVEN ITS AGING IN FRENCH OAK. THE PALATE IS INTENSE AND SMOOTH, WITH BALANCED ACIDITY AND A LONG, ELEGANT FINISH».

