

PULENTA ESTATE

M E R L O T



OUR PHILOSOPHY

“MAKING A GREAT WINE IS A GENEROSITY ACT, ALWAYS CONSIDERING THE PERSON WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINES, PROUDLY MADE IN ARGENTINA.”

TECHNICAL NOTES: 2005 VINTAGE

- IRRIGATION CONTROL AND LOW PRODUCTION TO OBTAIN AN EXCELLENT FRUIT CONCENTRATION.
- 20% OF SANGRIA, WITH 7 DAYS OF PREFERMENTATIVE COLD MACERATION.
- SLOW FERMENTATION PROCESS IN TARANSAUD 55HL. FRENCH OAK CASKS.
- CONTROLLED MALOLACTIC FERMENTATION TAKES PLACE AFTER THE ALCOHOLIC FERMENTATION TO GET THE SOFTNESS NEEDED ONCE IN THE MOUTH.

TASTING NOTES

“WIDE RANGES IN TEMPERATURE BETWEEN DAYS AND NIGHTS HELP OUR VINEYARDS TO GET VERY DEEP COLOURS WITH INTENSE FRUIT CHARACTER. IN THIS WINE, CHERRY, EUCALYPTUS AND MINT EMERGE TO BE COMBINED WITH THE EXCELLENT OAK NOTES. ITS STRONG STRUCTURE AND LONG FLAVOUR PERSISTENCE IN THE MOUTH MAKE IT A VERY GREAT WINE.”

STATISTIC INFORMATION

- APPELLATION: ALTO AGRELO, LUJAN DE CUYO, MENDOZA, ARGENTINA.
- ALTITUDE ABOVE SEA LEVEL: 980 M.
- VARIETAL: 100% MERLOT - EASTERN SECTION 5 AND 6 OF PULENTA ESTATE'S VINEYARD (16 YEAR OLD).
- YIELD PER HECTARE: 60 TO 70 Q/HA.
- AGING: 12 MONTHS IN NEW FRENCH OAK BARRELS. (100% NEW)
- ALCOHOL: 13.4% VOL.
- TOTAL ACIDITY: 4.8 G/L (TARTARIC ACID)
- PH: 3.4
- BOTTLING: FEBRUARY 2007
- PRODUCTION: 14,970 BOTTLES