The family name Pulenta, which has almost a hundred years of tradition in viticulture, fulfills with *Valbona* the goal set by *Don* Augusto: to produce wines that would strongly reflect the characteristics of the soil and the vineyards from San Juan.



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AUGUSTO P.

Colour: Intense deep red.

Aroma:

Complex. The smell of dried fruits and species dominates in the aroma. Besides, the combination of French and American oak brings a sweet aroma.

Flavour: Oily, soft, nice and persistent.

Serving Suggestions: Ideal para acompañar platos elaborados, carnes asadas, comidas ahumadas , quesos de pasta dura y picantes.

Serving temperature suggestion: 16-18°.

Variety: Malbec, Cabernet Sauvignon, Syrah

Vineyard: Plantation Doña Filomena 9 de Julio County, San Juan, Argentina see vineyard

Harvest: The grapes are harvested during the third week of March.

Fermentation: It is fermented at lower temperature during 40 days, with selected wine yeasts.

Maceration Time: It is fermented at lower temperature during 40 days, with selected wine yeasts.

BODEGA AUGUSTO PULENTA =

Malolactic Fermentation: Natural

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Aging:

Wine aged in barrels made of American and French oak, for a period of 12 months.

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Bottles:

5000

BODEGA AUGUSTO PULENTA -

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