

P U N O R O



WINES MALBEC GRAN RESERVA 2009

Location of Grapes including Region, and Altitude

SINGLE VINEYARD LUJAN DE CUYO, MENDOZA

Aging

30 MONTHS IN 70% NEW FRENCH AND 30% NEW AMERICAN OAK

Average Yield Tons/ Acre

6 TONS PER HECTARE = 2.4 TONS PER ACRE

Data harvested – FIRST WEEK OF APRIL, 2009
Harvested and Sorted 100% by Hand

Age of the specific vines harvested 100+ YEARS

Time of Maceration – 25 DAYS WITH SKINS AND 5 DAYS
POST FERMENTATION

Malolactic Fermentation details

100% WITH INDIGENOUS BACTERIA (NATURALLY FROM SAME
GRAPES)

Filtration and Fining

COARSE FILTERING

Acidity / ph

TOTAL ACIDITY (in Tartaric) G/LT 5.77

PH 3.65

REDUCTIVE SUGAR G/LT 3.12

SULFUR FREE/TOTAL 40/100

ALCOHOL % 14.8%

Production – 1200 BOTTLES

Produced by Frank Baroudi and PURO UNO (619)
985-2022

