

# P U N O R O



## WINES MALBEC GRAN RESERVA 2008

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### 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

### 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 % 15.2%

### Production - 1200 BOTTLES

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

