



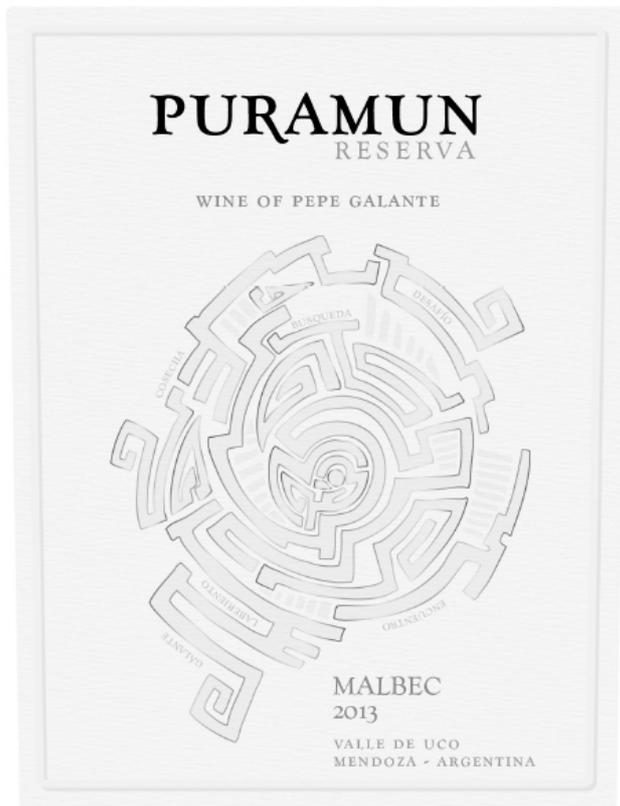
PURAMUN

Valle de Uco, Argentina

Winemaker: Jose "Pepe" Galante

Producer: Puramun

Vineyards: La Consulta, Eugenio Bustos (San Carlos), and Chacayes (Tunuyan), Valle de Uco (Mendoza)



Varietal: 100% Malbec

Vintage: 2013

Total Production: 5,000 cases

Average age of Vines: 18 years

Average Vineyard Altitude: 4,000 feet

Density: 5,000 plants per hectare

Production: 1.2 kg per plant

Harvest Method: Hand-harvested

Fermentation: Selected yeasts

Temperature 80°-86° F

28-30 days fermentation

Malolactic Fermentation: 100%

Aging: 12 months in 50% new and
50% second use French oak
barrels

Alcohol: 14.5%

Residual Sugar: 2.17 g/L

Acidity: pH of 3.70 / TA of 5.50 g/L

Each harvest (each Puramun) is a new challenge. A time for searching and finding. Nothing is the same, everything changes: the climate, the soil, the grapes, and even ourselves. Year after year we trek a new road, a labyrinth of grapevines that express through their precious fruit our devotion to the Valle de Uco terroir. Each Puramun bottle is the result of this passionate and endless search.