

## YLLUM OAK – MALBEC

<b>Grape variety:</b>	<b>100% Malbec</b>
<b>Region of Origin:</b>	<b>Tupungato 1.200m above sea level, Mendoza.</b>
<b>Alcohol content:</b>	<b>13.50 %Vol (20° C)</b>
<b>Total acidity:</b>	<b>5.62 g/l tartaric acid.</b>
<b>Residual Sugar:</b>	<b>1.70 g/l</b>

**VINEYARD DETAILS:** Alluvial soil and drip irrigation.

**CLIMATE:** Dry and continental with great sun exposure allowing perfect ripening.

**VINE CULTIVATION:** Vertical shoot position trellising.

**HARVEST DETAILS:** By hand in cases, picked 1st fortnight of April, yield: 9 Ton/Ha

**VINIFICATION:** Grapes were destemmed and crushed. Maceration before fermentation. 15 days of fermentation in stainless steel tanks at 25-29°C. and a long maceration (32 days). 100% of the volume is aged for 4 months in second use french (40%) and american (60%) oak barrels. Bottling ageing for 6 months.

**COLOUR:** Deep red with violet hues.

**AROMAS:** Plenty of ripe and soft red fruit, good fruit concentration, with coffee and leather aromas due to its pass through oak.

**PALATE:** Rich flavor, balanced and full bodied with sweet tannins.

**SERVING TEMPERATURE:** 16-18°C

Ideal to pair with semihard cheeses and grilled meat.  
Cellar up to 4 years.

**BOTTLES PER CASE:** 12 x 750 ml



*PLEASE CHECK LISTING FOR CURRENT VINTAGE*