

YLLUM RESERVE – CHARDONNAY

Grape variety:	100% Chardonnay
Region of Origin:	Tupungato 1.200m above sea level, Mendoza.
Alcohol content:	13.50 %Vol (20° C)
Total acidity:	6.20 g/l tartaric acid.
Residual Sugar:	4.5g/l

VINEYARD DETAILS: Alluvial soil and flat irrigation.

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

VINE CULTIVATION: Vertical shoot position trellising.

HARVEST DETAILS: 2nd fortnight of February. Hand picked in small cases, yield: 11 Ton/Ha

VINIFICATION: Grapes were destemmed and crushed. techniques used: enzymes. 19 days of fermentation in stainless steel tanks at 14-16°C.

AGEING PROCESS: 2 months in stainless steel tanks.

COLOUR: Amber yellow with straw shimmers.

AROMAS: Notes of tropical fruit and hints of honey in the mouth, reaching a perfect balance.

PALATE: Complex aromas and intense flavours. Sugar is in harmony with acidity, with long finish.

SERVING TEMPERATURE: 12-14°C

Enjoy it with a sea food risotto or grilled sea food.
Cellar up to 2 years.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE