

## YLLUM VARIETAL – CABERNET SAUVIGNON

**GRAPE VARIETY:** 100% Cabernet Sauvignon  
**REGION OF ORIGIN:** Tupungato 1.200m above sea level, Mendoza.  
**ALCOHOL CONTENT:** 13.50 %Vol (20° C)  
**TOTAL ACIDITY:** 5.47 g/l tartaric acid.  
**RESIDUAL SUGAR:** 1.33 g/l

**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:** picked by hand from April 12th, to 14th . Yield: 12 Ton/Ha.

**VINIFICATION:** Grapes were destemmed and crushed. Maceration before fermentation. 10 days of fermentation in stainless steel tanks at 25-29°C. Natural malolactic fermentation.

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

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

**AGEING PROCESS:** 6 months in stainless steel tanks.

**COLOUR:** Deep garnet color.

**AROMAS:** A fine mix of aromatic herbs, pepper and red fruits.

**PALATE:** Sweet and well-structured tannins.

**SERVING TEMPERATURE:** 16-18°C

Enjoy it with roasted lamb, pasta or risotto with mushrooms.  
Cellar up to 2 years.

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



*PLEASE CHECK LISTING FOR CURRENT VINTAGE*