

YLLUM VARIETAL – MALBEC

Grape variety:	100% Malbec
Region of Origin:	Tupungato 1.200m above sea level, Mendoza.
Alcohol content:	13.50 %Vol (20° C)
Total Acidity:	5.62 g/l tartaric acid.
Residual Sugar:	1.70 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 last week of March, 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. Ageing process: 6 months in stainless steel tanks.

COLOUR: Deepish red with violet hues.

AROMAS: A fine mix of red fruit and fresh herbs.

PALATE: Well-balanced with firm tannins.

SERVING TEMPERATURE: 16-18°C

Enjoy it with stew or spicy red meats or with semihard cheeses.
Cellar up to 2 years.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE