

YLLUM VARIETAL – MERLOT

Grape variety:	100% Merlot
Region of Origin:	Tupungato 1.200m above sea level, Mendoza
Alcohol content:	13.50 %Vol (20° C)
Total acidity:	4.39 g/l tartaric acid.
Residual Sugar:	2.25 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 second 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: Red garnet, with intense dark overtones

AROMAS: A delicate mix of black fruit (plum & prunes) and fines spices.

PALATE: A solid structure, with sweet rounded tannins and long persistence
with an elegant finish.

SERVING TEMPERATURE: 16-18°C

Enjoy it with pizza, meats or with semihard cheeses and pastas.
Cellar up to 2 years.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE