

YLLUM VARIETAL – TORRONTES

Grape variety:	100% Torrontés
Region of Origin:	Salta
Alcohol content:	12.50 %Vol (20° C)
Total acidity:	5.92 g/l tartaric acid.
Residual Sugar:	5.45 g/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: Harvested the first week of March. Hand picked in small cases, yield: 11 Ton/Ha

VINIFICATION: Grapes were destemmed and crushed. 100% cold skin contact before fermentation. Other techniques used: enzymes. 25 days of fermentation in stainless steel tanks at 13-16°C.

AGEING PROCESS: 2 months in stainless steel tanks.

COLOUR: Straw yellow with silver shimmers.

AROMAS: Reminiscent of roses and violets with a touch of Citric fruit and notes of peach.

PALATE: Light-bodied and refreshing, it has a vivacious acidity.

SERVING TEMPERATURE: 12-14°C

Enjoy it with Thai or Indian dishes.
Cellar up to 2 years.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE