



YOLO

BLEND | 2018

Uco valley, Mendoza

Single Vineyard & Estate Bottled

Varietal: Malbec 50% Cabernet sauvignon 30% petit verdot 20%

TASTING NOTES

Full-bodied wine with complex aromas

Eyes: vibrant red with purple flushes

Nose: sweet flavors and ripe plums

Mouth: blackberries and plums & cooked red fruit

VINEYARD

Altitude: 1174 mts over sea level

Trellising system: vertical trellis: 2mts

Production: 6000 kg/ ha

Density: 5400 plants/has

Irrigation: Drip system (water from defrost from the andes)

Age of vineyard: 15 years

Average temperature: Great thermal amplitude between 82/95 50/41F

Soil: Alluvial, sandy loam, rocky bottom.mixed

Pruning: double guyot

Description of vineyard: High density of plantation, microterroirs.

Harvest: middle of april

VINIFICATION

Fermentation: Entire berries in concrete vats

Yeasts: Indigenous

Alcoholic fermentation: 24 days at 28c (82f).

Malolactic fermentation: Natural by the end of may.

Maceration: 4 pumpovers per day, 2 delestages 16 days skin maceration.

Maturation: Natural cold stabilization unfiltered

Aging: 25% in french & american oak

Time in bottle: 9/12 months

ANALYTICAL INFORMATION

Alcohol: 14,8

Total acidity: 5,65 g/l tartaric acid PH:3,7

Residual sugar: 2,80g/l

Can be stored for: 10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70 /80

