



# YOLO

MALBEC | 2018

Uco valley, Mendoza

Single Vineyard & Estate Bottled

## TASTING NOTES

**Eyes:** Vibrant red

**Nose:** Red fruit

**Mouth:** Blackberries  
and raspberries

## VINEYARD

**Altitude:** 1174 mts over sea level

**Trellising system:** vertical trellis: 2mts

**Production:** 8000 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:** 35% in french & american oak / balance

**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: 7 years | Units per box: 12 | Boxes per pallet 1x1,20: 70 /80

