Banville
Wine Merchants

Bodega Yacochuya

Malbec Cafayate

Appellation: Cafayate, Salta

Vinification: Hand-harvested grapes arrive at the winery. Fermentation takes place in small stainless-steel tanks. Malolactic fermentation follows in new French oak barrels.

Aging: 18 to 24 months in the same barrels.

Grape varieties : Malbec

Altitude : 2,035m ASL

Vineyard age : 100-year-old vines

Soil : Clayey-siliceous, gravelly-siliceous

Tasting notes :
Rich and intense fruity aromas of strawberry and raspberry. Fresh on the palate with surprising tension and acidity. The tannins are dense and well-defined. A beautiful, long finish.