

Bodega Yacochuya

San Pedro De Yacochuya





Vinification: Hand-harvested grapes arrive at the winery. Fermentation takes place in small stainless-steel tanks.

Aging: 18 months in small oak barrels.

Grape varieties: 85% Malbec, 15% Cabernet Sauvignon

Vineyard age: 30-year-old vines

Soil: Clayey-siliceous, gravelly-siliceous

Tasting notes:

Complex and very attractive thanks to the spicy and floral notes of Malbec grown at high altitude. Wonderful acidity, freshness, and tension on the palate.

