

## 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

**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.

**Banville**  
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