

# San Pedro de Yacochuya

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Salta, Argentina



## THE VINEYARDS

The Yacochuya Winery is located at more than 2000 meters above sea level, being one of the highest viticultures in the world. The goal of Yacochuya wine is to make the best possible wine every year. This implies special care for the vineyard and very limited yields, around 6,000 kilos per hectare and no more than 12 to 15 clusters per plant. On the farm, there are 30 hectares planted with Malbec, Cabernet Sauvignon, Tannat, Cabernet Franc and Torrontés grapes.

## THE WINEMAKER

One of the world's pre-eminent winemakers, Michel Rolland was first brought to Argentina and Cafayate by Arnaldo Etchart in 1988. Seduced by the remarkable potential of an old Malbec vineyard 6,700 feet above sea level, Michel and Arnaldo created a partnership to make the wines of San Pedro de Yacochuya.



## San Pedro de Yacochuya Red 2018

### TASTING NOTES

Once in the winery the fruit is fermented in stainless tanks and then aged in new and used French oak barrels for 12 months before bottling. The result is a luscious darkly fruited wine which is bursting with cassis, blackberry and black cherry accented with hints of licorice, woodsmoke and cigar box spice. Bold and robust, this full-bodied red is a great partner for red meats including a prime steak, juicy barbecued ribs or even charcuterie.

85% Malbec, 15% Cabernet Sauvignon