



San Pedro de Yacochuya Red

Cosecha 2020

Varietal:	85% Malbec, 15% Cabernet Sauvignon
Vineyard:	Vineyard Yacochuya, Valles Calchaquíes, Salta, Argentina. Vine Training: Trellis System Pruning: Guyot double pruning Irrigation: Drip irrigation with spring water Height above sea level: 2.035 meters Vineyard age: more than 90 years.
Production:	27.000 bottles.
Harvest:	The grapes are picked by hand in the morning, at low temperatures, in boxes of 20 kg. each. Bunch selection table. April 2020.
Wine maker:	Marcos Etchart (Cafayate, Salta, Argentina) & Michel Rolland (Pomerol, Bordeaux, France)
Fermenting:	10 days fermentation at controlled temperatures (28°C-30°C) in 12.500 lts. stainless steel tanks. 4 weeks maceration in stainless steel tanks with temperature control. Malolactic fermentation in oak barrels No filtered.
Aging:	Aged for 12 months in 50% new French oak and 50% second use French oak Bottled in may 2020.
Drinking time:	7 years
Tasting:	Bright ruby red. Exotic blackberry, molten chocolate, coffee. Silky sweet, round and fat, with an utterly seamless texture in light of the wine's alcohol. Just enough acidity here to give shape to the rich blackberry and chocolate flavors. Alcohol: 14.60% v/v