



The
ROLLAND
COLLECTION
— Argentine —

BODEGA

YACOCCHUYA

FAMILLE ETCHEART &

Jean et Michel Rolland

2015 93 pts

Robert Parker
WINE ADVISOR

2016 94+ pts

JEB DUNNUCK

2017 95 pts

vinous
ANTONIO GALLO
WINE ADVISOR



In 1988, Dany and Michel Rolland were asked to be consultants to one of the oldest families in the valley of Calchaquie. There they discovered Cafayate, a true paradise for viticulture in the north-west of Argentina and they fell in love with the country, its culture, traditions and its people. It was a 'coup de coeur'!

These French wine consultants were convinced that unique, outstanding wines could be produced in this mountain region of the Andes foothills.

This extremely beautiful region is situated several hundred kilometres to the south of the Tropic of Capricorn, at 6560 feet altitude and has a very distinctive climate with hot days and cool nights.

Seduced by the remarkable potential of an old Malbec vine perched at an altitude of 6560 feet, Dany and Michel decided to put all their passion and savoir-faire to work with their Argentinean friends to produce the wine called Yacochuya.

"This is no longer a drinking wine but a wine of experience, one of those that allow us to escape by ingesting the very blood of a land of legend."
LE MONDE newspaper

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100%
MALBEC

APPELLATION : Cafayate, salta	AGE OF THE VINES : more than 80 years
VINEYARD AREA : 14ha located at 2035 meters of altitude (6.560 feet).	
SOILS : clayey-siliceous, gravelly-siliceous.	
HARVEST : manual grape picking and sorting	VINIFICATION : fermentation in small stainless steel tanks/ malolactic fermentation in new french oak barrels.
AGEING : 18 to 24 months in the same barrels	PRODUCTION : 25,000 bottles