


CHAKANA

ESTATE SELECTION

Varietal Composition: 100% Malbec.

Origin: Finca Ayni and Finca Los Cedros, Altamira and selected producers from Gualtallary, Valle de Uco, Mendoza, Argentina.

Altitude: 1,100-1,300 metres abs.

Soil: Sandy loam on calcium carbonate coated gravel, 30 to 50 cm deep.

Viticulture: Conventional, organic and organic certified in transition.

Vegan certified by the Vegan Society. GMO-free.

Climate: Cool average temperatures and nights with wide thermal amplitude, relatively more humid than other areas of Mendoza.

Production: 70,000 bottles.

Vinification: Spontaneous fermentation with native yeasts, moderate use of sulphites. Unfined and, if not necessary, filtration is also avoided.

Ageing: 70% aged in oak barriques and 30% in concrete tanks for 10 to 12 months.

Winemaker: Gabriel Bloise.

