



CHAKANA

ESTATE SELECTION



Varietal Composition: 100% Cabernet Sauvignon.

Origin: Selected producers from Valle de Uco, Mendoza, Argentina.

Altitude: 1.100 metres abs.

Soil: Sandy loam on calcium carbonate coated gravel.

Viticulture: Conventional. 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: 12.000 bottles.

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

Ageing: 225 and 500 litre French oak barrels, new and used, for 12 months.

Winemaker: Gabriel Bloise.



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