


CHAKANA

AYNI



Varietal Composition: 100% Malbec.

Origin: Ayni Vineyard, Paraje Altamira, Valle de Uco, Mendoza, Argentina.

Altitude: 1100 meters abs.

Soil: Sandy loam on calcium carbonate coated gravels, 50 to 80 cm deep.

Viticulture: Organic certified in transition. Vegan certified by the Vegan society, GMO- FREE. Single vineyard from Paraje Altamira, Uco Valley.

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

Production: 20.000 bottles.

Vinification: Spontaneous fermentation with native yeasts. Unfined and unfiltered.

Ageing: 3.000 and 5.000 litre oak German foudres for 18 months

Winemaker: Gabriel Bloise.



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