


CHAKANA

NUNA



Varietal Composition: 100% Malbec.

Origin: Nuna vineyard, Agrelo, Luján de Cuyo, Mendoza, Argentina.

Altitude: 960 metres abs.

Soil: Mostly silty loam soil with deep sandy loam spots 100 cm and deeper. Calcium carbonate coated gravel in some areas.

Viticulture: Organic and biodynamic certified by Demeter. Vegan certified by the Vegan Society. GMO-free.

Climate: Sunny and dry with wide thermal amplitude.

Production: 150.000 bottles.

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

Ageing: Concrete vats for 6 to 10 months.

Winemaker: Gabriel Bloise.



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