



# NUNA



**Varietal Composition:** This wine is a blend of Tannat, Petit verdot, Syrah, Cabernet Franc and Malbec from a specific soil stripe across some plots within the vineyard. The % of each grape changes every vintage.

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

**Altitude:** 960 metres abs.

**Soil:** 60 to 80cm deep with calcium carbonate coated gravel.

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

**Climate:** Sunny and dry with wide thermal amplitude.

**Production:** 20.000 bottles.

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

**Ageing:** 5.000, 225 and 500 litre barrels depending on the grape variety. Each variety of this blend is aged separately and the blend is performed after 10-12 months.

**Winemaker:** Gabriel Bloise.



**PROVIVA**  
VITICULTURE FOR THE FUTURE