



CHAKANA

# NUNA



**Varietal Composition:** Syrah, Malbec and Tannat. % of each depends on the vintage.

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

**Altitude:** 960 metres abs.

**Soil:** Mostly silty loam soil with 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 large thermal amplitude.

**Production:** 20.000 bottles.

**Vinification:** Whole cluster pressing. No fining before fermentation. Spontaneous fermentation with native yeasts, moderate use of sulphites. Some of the varieties are co-fermented. Unfined.

**Ageing:** No ageing. The wine is bottled as soon as possible.

**Winemaker:** Gabriel Bloise.



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