


CHAKANA

NUNA



Varietal Composition: Chardonnay, Sauvignon Blanc and Viognier. % of each depends on vintage.

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

Altitude: 960 metres abs.

Soil: Deep sandy loam spots 100 cm and deeper with 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: 20.000 bottles.

Vinification: Whole cluster pressing. No fining before first fermentation, spontaneous fermentation with native yeasts. Second fermentation: traditional method, contact with yeast only for fermentation (approx 30 days) then disgorgement is performed to avoid yeasty character. No dosage added. Moderate use of sulphites.

Winemaker: Gabriel Bloise.



PROVIVA
VITICULTURE FOR THE FUTURE