


CHAKANA

~~SOB~~RENATURAL



Varietal Composition: Tannat, Malbec. % depends on vintage.

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

Altitude: 960 metres abs.

Soil: Mostly loam with 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: 15.000 bottles.

Vinification: Spontaneous fermentation with native yeasts, no sulphites at any part of the process. The only ingredients are grapes + love. Unfined, unfiltered. (Grapes co-fermented).

Ageing: Depending on vintage, ageing varies from stainless steel tanks to different sizes of used oak barrels.

Winemaker: Gabriel Bloise.



PROVIVA
VITICULTURE FOR THE FUTURE