


CHAKANA

NUNA



Varietal Composition: Sauvignon Blanc, Chardonnay and Viognier. % of each depends on 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 wide thermal amplitude.

Production: 25.000 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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