


CHAKANA

ESTATE SELECTION

Varietal Composition: 100% Torrontés.

Origin: Selected producers from Valle de Uco, Mendoza, Argentina.

Altitude: 1.100 - 1.300 metres abs.

Soil: Sandy loam on calcium carbonate coated gravel.

Viticulture: Conventional. Vegan certified by the Vegan Society.
GMO-free.

Climate: Cool average temperatures and nights with wide thermal amplitude, relatively more humid than other areas of Mendoza.

Production: 5.000 bottles.

Vinification: Spontaneous fermentation with native yeasts, no sulphites added but if needed, moderate use. Skin maceration for approximately 8 months during fermentation and ageing in concrete, egg shaped vats.

Ageing: After skin contact and pressing, the wine is aged in 500 litre barriques for 2 to 4 months. Unfined, unfiltered.

Winemaker: Gabriel Bloise.



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