




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, 30 to 50 cm deep.

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: 3,500 bottles.

Vinification: Spontaneous fermentation with native yeasts, moderate use of sulphites. Fermentation in new 500 litre French oak barrels. Unfined.

Ageing: 500 litre barrels, new and used.

Winemaker: Gabriel Bloise.



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