


CHAKANA

NUNA

Varietal Composition: This wine is a blend of Tannat, Syrah, Cabernet Franc and Malbec coming from a specific plot in our Nuna vineyard. % of each grape changes every vintage.

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

Altitude: 960 metres abs.

Soil: Loam 60 to 80cm deep with calcium carbonate coated gravel.

Viticulture: Organic and biodynamic certified by Demeter. Vegan certified by the Vegan Society. GMO free.

Climate: Sunny and dry with large thermal amplitude.

Production: 25,000 bottles.

Vinification: Spontaneous fermentation with native yeasts, moderate use of sulphites. Unfined and, if not necessary, filtration is also avoided.

Ageing: 225, 500 and 5,000 litre barrels depending on the grape variety. Each variety of this blend is aged separately then the blend is performed after 10-12 months.

Winemaker: Gabriel Bloise.

Alcohol: 13,5%

Total acidity: 1,9 g/L

pH: 3,80

Residual sugar: 5 g/L



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