

Chakana Malbec Rosé

Location	Chakana Estate, Agrelo (Luján de Cuyo), Mendoza, Argentina
Composition	100% Malbec
Vineyard Age	35 years old
Irrigation	Drip irrigation
Grape Yield	8,000 kilos per hectare
Harvest	Manual
Alcoholic Fermentation	1 day maceration in temperature controlled steel vats 16 days fermentation with selected yeasts at 14°-16°C
Malolactic Fermentation	No
Maturation	30 days of battonage
Color	Intense rosé with violet hints
Nose	Fresh cherry
Flavor	Refreshing and fine, balanced, gentle on the palate
Serving Temperature	8°-11°C
Serving Suggestions	Tuna or green salad, pasta, spicy Asian dishes
AWARDS	CHAKANA MALBEC ROSE 2006, BRONZE MEDAL. Decanter World Wine Awards, 2007 CHAKANA MALBEC ROSE 2006, BRONZE MEDAL. International Wine & Spirit Competition, 2007 CHAKANA MALBEC ROSE 2006, SILVER MEDAL. Malbec al Mundo, 2006

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