

# Chakana Syrah

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<b>Location</b>	Chakana Estate, Agrelo (Luján de Cuyo), Mendoza, Argentina
<b>Composition</b>	100% Syrah
<b>Vineyard Age</b>	5 years old
<b>Irrigation</b>	Drip irrigation
<b>Grape Yield</b>	8,000 kilos per hectare
<b>Harvest</b>	Manual
<b>Alcoholic Fermentation</b>	4 days maceration on skins in temperature controlled steel vats 10 days of fermentation with selected yeasts at 27°C 5 days of post fermentative maceration
<b>Malolactic Fermentation</b>	Yes
<b>Maturation</b>	10% of the volume in oak (3 months)
<b>Color</b>	Deep red with violet hints
<b>Nose</b>	Berries and exotic spices meld beautifully together
<b>Flavor</b>	Round tannins, exotic spices and minerals emerge on the long
<b>Serving Temperature</b>	16°-18°C
<b>Serving Suggestions</b>	Lamb meat, goat cheese

<b>AWARDS</b>	<b>CHAKANA SYRAH 2006, SILVER MEDAL.</b> Argentina Wine Awards, 2007 <b>CHAKANA SYRAH 2006, SILVER MEDAL.</b> Hyatt Wine Awards, 2007 <b>CHAKANA SYRAH 2006, BRONZE MEDAL.</b> International Wine Challenge, 2007 <b>CHAKANA SHIRAZ 2004, 90 POINTS.</b> Wine Enthusiast Magazine (Web Edition)
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**CHAKANA**  
Andean Wines

[www.chakanawines.com.ar](http://www.chakanawines.com.ar)  
[info@chakanawines.com.ar](mailto:info@chakanawines.com.ar)