

Chakana Estate Selection

Location	Chakana Estate, Agrelo (Luján de Cuyo), Mendoza, Argentina
Composition	60% Cabernet Sauvignon, 20% Malbec, 20% Petit Verdot
Vineyard Age	35 years old
Irrigation	Drip irrigation
Grape Yield	8,000 kilos per hectare
Harvest	Manual
Alcoholic Fermentation	2 days maceration on skins in temperature controlled steel vats 12 days fermentation with selected yeasts allowed to rise to a maximum of 28°C 15 days of post fermentative maceration
Malolactic Fermentation	Yes
Maturation	15 months in French oak barrels (100% new wood)
Fining	Fining in the bottle (minimum of 6 months)
Color	Deep red with violet hints
Nose	In nose reveals dark fruits and exotic spices with tobacco and moka hints
Flavor	Elegant, balanced, harmonious, long persistence with chocolate flavors
Serving Temperature	16°-18°C
Serving Suggestions	Roasted and seasoned meats, aged cheeses, chocolate desserts
AWARDS	GOLD MEDAL. Decanter World Wine Awards, 2007 91 POINTS. Wine Enthusiast, 2007 GOLD MEDAL. Hyatt Wine Awards, 2006 GREAT GOLD MEDAL. Catador, 2006 ONE OF THE TOP 53 ARGENTINEAN WINES. Austral Spectator, 2006

CHAKANA
Andean Wines

www.chakanawines.com.ar
info@chakanawines.com.ar