

Chakana Cabernet Sauvignon Reserve

Location	Chakana Estate, Agrelo (Luján de Cuyo), Mendoza, Argentina
Composition	100% Cabernet Sauvignon
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 16 days fermentation with selected yeasts at 26°C 10 days of post fermentative maceration
Malolactic Fermentation	Yes
Maturation	12 months in oak barrels (100% French)
Fining	Fining in the bottle (minimum of 6 months)
Color	Rojo rubí
Nose	Cereza y cassis dominan en nariz, con notas a menta y chocolate
Flavor	Delicadamente equilibrado, es texturado en paladar y posee taninos elegantes
Serving Temperature	16°-18°C
Serving Suggestions	Carnes asadas y platos elaborados

AWARDS

CHAKANA CABERNET SAUVIGNON RESERVE 2005, SILVER MEDAL. Decanter World Wine Awards, 2007
CHAKANA CABERNET SAUVIGNON RESERVE 2004, ONE OF THE TOP 53 ARGENTINIAN WINES. Austral Spectator, 2006
CHAKANA CABERNET SAUVIGNON RESERVE 2004, SILVER MEDAL. Decanter World Wine Awards, 2006
CHAKANA CABERNET SAUVIGNON RESERVE 2004, ONE OF THE TOP 53 ARGENTINIAN WINES. Austral Spectator, 2006
CHAKANA CABERNET SAUVIGNON RESERVE 2003, SILVER MEDAL. Catador (CMB), 2005
CHAKANA CABERNET SAUVIGNON RESERVE 2003, BRONZE MEDAL. International Wine Challenge, 2005
CHAKANA CABERNET SAUVIGNON RESERVE 2003, BRONZE MEDAL. Decanter World Wine Awards, 2005

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