

Chakana Malbec

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	4 days maceration on skins in temperature controlled steel vats 10 days fermentation with selected yeasts at 27°C 5 days post fermentative maceration
Malolactic Fermentation	Yes
Maturation	10% of the volume in American oak (3 months)
Color	Deep purple In nose reveals plum, strawberry, fine spices and dried flowers meld beautifully together
Nose	Fruity, intense with velvety tannins
Flavor	16°-18°C
Serving Temperature	Roasted meats, duck, salad, pasta, pizza

AWARDS	CHAKANA MALBEC 2006, SILVER MEDAL. International Wine Challenge, 2007 CHAKANA MALBEC 2006, SILVER MEDAL. International Wine & Spirit Competition, 2007 CHAKANA MALBEC 2006, SILVER MEDAL. Mundus Vini, 2007 CHAKANA MALBEC 2006. BRONZE MEDAL. Argentina Wine Awards, 2007 CHAKANA MALBEC 2005, 87 POINTS, BEST BUY. Wine Enthusiast, 2007 CHAKANA CABERNET-MALBEC 2005, SILVER MEDAL. International Wine Challenge, 2006 CHAKANA MALBEC 2004. 88 POINTS, BEST BUY. Wine Enthusiast, 2005 CHAKANA MALBEC 2003, 89 POINTS. BEST BUY. Wine Enthusiast, 2005
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CHAKANA
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