

Chakana Bonarda

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| Location | Chakana Estate, Agrelo (Luján de Cuyo), Mendoza, Argentina |
| Composition | 100% Bonarda |
| 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 10 days fermentation with selected yeasts at 26°C 5 days post fermentative maceration |
| Malolactic Fermentation | Yes |
| Maturation | 10% of the volume in oak (3 months) |
| Color | Deep red with violet hints |
| Nose | Wild berries and violet |
| Flavor | Round tannins with velvet on the long |
| Serving Temperature | 16°-18°C |
| Serving Suggestions | Stewed meat, pasta, pizza |
| AWARDS | CHAKANA BONARDA 2005, 87 POINTS, BEST BUY. Wine Enthusiast Magazine, 2007 CHAKANA BONARDA 2004, 87 POINTS, BEST BUY. Wine Enthusiast Magazine, 2005 |

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