



CHAKANA

NUNA



Varietal Composition: This wine is a blend of Tannat, Petit verdot, Syrah, Cabernet Franc and Malbec from a specific soil stripe across some plots within the vineyard. The % of each grape changes every vintage.

Origin: Nuna vineyard, Agrelo, Luján de Cuyo, Mendoza, Argentina.

Altitude: 960 metres abs.

Soil: 60 to 80cm deep with calcium carbonate coated gravel.

Viticulture: Organic and biodynamic certified by Demeter, Vegan certified by the Vegan Society. GMO-free.

Climate: Sunny and dry with wide thermal amplitude.

Production: 20.000 bottles.

Vinification: Spontaneous fermentation with native yeasts, moderate use of sulphites. Unfined and filtration is avoided if not necessary.

Ageing: 5.000, 225 and 500 litre barrels depending on the grape variety. Each variety of this blend is aged separately and the blend is performed after 10-12 months.

Winemaker: Gabriel Bloise.



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