



CHAKANA ATORRANTE MALBEC

Location of the vineyard: Chakana Estate, Agrelo and Ugarteche, Mendoza, Argentina

Varieties: 90% Malbec, 10% other varieties (Petit Verdot, Tempranillo, Syrah)

Age of the Vineyard: 96, 37 and 7 years

Irrigation method: drip

Yield 9.000 kg. per ha.

Type of Harvest: Manual

Skin Maceration: 48 hs cold maceration at 8 degrees Celsius

Fermentation with indigenous yeasts at 26°C- 28°C

Malolactic Fermentation: Yes

Oak aging: 50% of volume in used French oak (3 months)

Alcohol: 13.5%

pH: 3.60

Total Acidity: 5.35 g/l

Residual Sugar: 1.68 g/l

Color: purple red with violet hints

Nose: fresh red berries and spice, intense

Palate: ripe plum and red berries, spice and dried flowers

Recommended serving temperature 16°-18°C

Pairing suggestions: grilled meats, duck, goat, hard cheeses