

Chakana

Chakana Estate Selection Chardonnay is a vibrant and complex white wine from the Altamira vineyard in the Uco Valley, Argentina, reflecting the elegance of high-altitude terroir.

CHAKANA

ANDEAN WINES

Estate Selection Chardonnay 2020

Mendoza, Argentina

Region and Vineyards

The **Uco Valley** is one of Argentina's most renowned wine regions, known for its highaltitude vineyards and unique terroir. The **Altamira vineyard**, situated at an elevation of **3,200 feet (975 meters)**, benefits from cool nights and sunny days, ideal for preserving acidity and developing rich, concentrated flavors.

The soils in this region are **sandy loam with calcareous gravels**, which provide excellent drainage and impart a distinct minerality to the wine. Chakana's commitment to **organic farming** ensures that the vineyard ecosystem thrives, enhancing the authenticity and expression of the terroir in every bottle.



This **Chardonnay** is made using **indigenous yeasts** to preserve its natural character. The winemaking process involves two different approaches: **25% of the wine is fermented in oak barrels** and aged for **6 months in oak**, while the remaining **75% ferments and ages in concrete eggs**, emphasizing freshness and minerality.

This combination of aging techniques creates a balanced wine that combines the creamy texture and subtle oak influence with the vibrant fruit and mineral-driven profile of the Chardonnay grape. The addition of **10% Sauvignon Blanc** enhances the wine's aromatic complexity and freshness.

Tasting Notes

- Color: Bright yellow with green reflections.
- Aroma: Aromas of pineapple, toasty notes, and a fresh mineral character.
- **Palate**: Medium-bodied, dense, and lively with a refreshing acidity. The palate combines ripe tropical fruit flavors with a long, mineral-driven finish.

Did You Know?

The name **Chakana** refers to the **Southern Cross constellation**, an ancient agricultural calendar for Andean civilizations. The **jaguar** depicted on the label was revered as the "lord of the starred night" by these ancient cultures, symbolizing strength and mystique.



Alcohol :13,00 % Composition: 90% Chardonnay, 10% Sauvignon Blanc







Estate Selection Chardonnay 2020

Wine Pairing Ideas

- **Seared scallops with lemon butter sauce**: The wine's acidity and mineral notes balance the richness of the scallops.
- **Grilled chicken with herbs**: Its toasty and tropical flavors pair beautifully with the savory and aromatic qualities of the dish.
- **Risotto with asparagus and Parmesan**: The wine's creamy texture and refreshing acidity enhance the richness and vegetal notes of the risotto.
- **Fresh goat cheese**: The wine's minerality and bright acidity cut through the cheese's tangy richness.

Wine Enthusiast (WE): 88 Points (2018)



Generic white fruit and mild oak aromas are easy to like but just as easy to overlook. A pulpy palate is oily and fairly full, with intermixed flavors of melon, orange and nectarine. A steady finish confirms that this is a Chardonnay with potential popular appeal. - MICHAEL SCHACHNER



