

Chakana

With its intense purple hue, rich aromatics of plums, brambly berries, and violets, and a seamless balance of velvety tannins and fresh acidity, this wine is a true reflection of Andean terroir.



Estate Selection Malbec 2019

Mendoza, Argentina

Region and Vineyards

The **Uco Valley**, located in the foothills of the Andes Mountains, is one of Argentina's premier wine regions, known for its high-altitude vineyards and diverse microclimates. This Malbec is sourced from two exceptional sites:

- **Altamira**, situated at an elevation of **3,200 feet (975 meters)**, characterized by its cool nights and calcareous soils.
- **Gualtallary**, a high-altitude vineyard at **5,500 feet (1,675 meters)**, known for its stony, mineral-rich soils and dramatic diurnal temperature shifts, which enhance the concentration and freshness of the grapes.

The soils in both sites are **sandy loam with calcareous gravels**, providing excellent drainage and contributing to the wine's hallmark minerality. Chakana's commitment to organic and biodynamic practices ensures the health of the vineyard ecosystem and enhances the wine's terroir expression.



This Malbec undergoes **fermentation with indigenous yeasts**, ensuring a natural and authentic representation of the fruit. Following fermentation, the wine is aged for **12 months** using two methods:

- 70% in new and used French oak barrels, adding subtle complexity and structure.
- 30% in concrete vats, preserving the wine's freshness and fruit purity.

The wine is **unfiltered**, maintaining its natural depth and integrity, with minimal intervention throughout the winemaking process.



Alcohol:14,50%

Composition: 100% Malbec







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Tasting Notes

- Color: Deep purple, vibrant and intense, showcasing the typical intensity of Malbec.
- Aroma: A fragrant bouquet of plums, brambly berries, spices, and floral hints of iris and violets.
- **Palate**: Full-bodied and richly textured, with concentrated fruit flavors, velvety tannins, and a refreshing finish marked by minerality and fine acidity.

Did You Know?

The name **Chakana** refers to the **Southern Cross constellation**, which served as an agricultural calendar for ancient Andean civilizations. The **jaguar** depicted on the label was revered as the "lord of the starred night" and symbolizes the wild spirit of the Andes.

Wine Pairing Ideas

- **Grilled Argentine steak with chimichurri**: The bold flavors of the wine complement the richness of the beef and the herbaceous chimichurri.
- **Roast duck with plum sauce**: The wine's plum and berry notes echo the fruity richness of the sauce.
- **Mushroom and truffle risotto**: Its earthy and mineral profile pairs beautifully with the umami flavors of truffle.
- **Aged Manchego cheese**: The wine's structure and complexity balance the nutty and tangy flavors of the cheese.

94 vinous

Vinous (Antonio Galloni) (VN): 94 Points (2019)

The 2019 Malbec Estate Selection is a combination of grapes from different GIs in the Uco Valley (55% Altamira, 25% Gualtallary and 20% Los Chacayes,) of which 70% is aged in used French barrels. A vivid violet in color. The nose offers precise and attractive notes of fresh, sour cherry and plum with expressive hints of lavender, violet and thyme. The ripeness of the grapes in each region was judged perfectly for the style. In the mouth, it is a compendium of flavors gently marshalled by fine, reactive tannins and a chalky texture that ensures good performance in the bottle. With juicy, well-integrated freshness and fruity flavor at the back of the mouth, this is a wine that has you reaching for another glass. An accomplished take on an Uco Valley Malbec. - Joaquín Hidalgo



Decanter (DCT): 93 Points (2019)

Ethereal nose with high class aromas of cigar box, smoke and dried fruits. Beautiful palate power with fantastic elegance.







Estate Selection Malbec 2019

James Suckling (JS): 91 Points (2019)



Fragrant aromas of violets, lavender, wild herbs, blueberries and citrus zest. It's medium-bodied with fine, tight-grained tannins and bright acidity. Juicy and floral. Drink now.



