

# Chakana

Chakana Estate Selection Cabernet Franc is a sophisticated and expressive wine from the Gualtallary region in the Uco Valley, Argentina. This 100% Cabernet Franc showcases the biodynamic principles and high-altitude terroir that define Chakana's winemaking philosophy.



# Estate Selection Cabernet Franc 2021

Mendoza, Argentina

## Region and Vineyards

The **Gualtallary** area of the **Uco Valley** lies at an altitude of **960 meters (3,149 feet)** above sea level, at the foothills of the Andes Mountains. This high-altitude location ensures a **cool climate** with significant diurnal temperature variation, promoting slow ripening and the retention of natural acidity in the grapes.

The soils here are **sandy-loamy**, with a significant presence of **gravel and pebbles coated in calcium carbonate**, which impart a distinctive minerality to the wine. These characteristics are ideal for cultivating Cabernet Franc, resulting in wines with great structure and aromatic complexity.



The **Cabernet Franc grapes** are harvested by hand and undergo **spontaneous fermentation** with native yeasts to preserve the wine's authenticity. The wine undergoes **100% malolactic fermentation**, contributing to its round texture and balanced profile.

Following fermentation, the wine is aged for **6 months in French oak barrels**, which adds subtle complexity without overpowering the fruit's natural expression. The wine is **slightly filtered** before bottling, maintaining its purity and character.

## **Tasting Notes**

- Color: Deep ruby red with violet reflections.
- **Aroma**: Expressive and ripe, with notes of **red and black berries**, **violets**, and a hint of spice.
- **Palate**: Medium-bodied with a juicy texture, well-integrated tannins, and vibrant acidity. The flavors of **dark fruit**, **herbs**, and minerality lead to a long, refined finish.



Alcohol:14,00%

Composition: 100% Cabernet Franc







# Estate Selection Cabernet Franc 2021

### Did You Know?

The name **Chakana** refers to the **Southern Cross constellation**, which served as an agricultural calendar for ancient Andean cultures. The **jaguar** depicted on the label symbolizes strength and the mysteries of the Andean night sky.

### Wine Pairing Ideas

- **Herb-crusted lamb chops**: The wine's herbal and mineral notes enhance the earthy and savory flavors of the dish.
- **Grilled portobello mushrooms**: The juicy texture and vibrant acidity complement the umami of the mushrooms.
- **Duck breast with blackberry sauce**: The wine's dark fruit and balanced tannins harmonize beautifully with the richness of the duck.
- **Aged cheddar or Gouda**: The wine's acidity and structure pair well with the nutty, tangy flavors of aged cheeses.



#### James Suckling (JS): 91 Points (2021)

Notes of blackcurrants, wild berries, crushed herbs, walnuts and wet stone. Full-bodied with a compact tannin structure and deep core of dark fruit. Plush and creamy. Vegan. Drink now.



### Jeb Dunnuck (JD): 89 Points (2021)

Ripe blackcurrants, leafy herbs, black olive, and iron notes all emerge from the 2021 Cabernet Franc Estate, a ripe, medium to full-bodied, mouth-filling, plush, beautifully textured Cabernet Franc to drink over the coming 7-8 years.



