



# Chakana

Chakana Singular Orange Torrontés is an intriguing and unique orange wine from Argentina's Uco Valley, crafted with extended skin contact to highlight the complexity and depth of the Torrontés varietal.

## CHAKANA

ANDEAN WINES



Alcohol :13,50 %

Composition: 100% Torrontes

## Singular Orange Torrontes 2023

Mendoza, Argentina

### Region and Vineyards

The **Uco Valley**, situated in Mendoza at the foothills of the Andes, is renowned for its high-altitude vineyards and unique terroir. This Torrontés comes from vines with an average age of **15 years**, cultivated in **sandy-loamy soils** rich in gravels and pebbles coated with **calcium carbonate**, which contributes to the wine's hallmark minerality and freshness.

The vineyard benefits from the **cool climate and significant diurnal temperature variations** of the Uco Valley, which preserve the natural acidity and aromatic intensity of the Torrontés grapes. Chakana's dedication to sustainable agricultural practices ensures that the wine is a true reflection of its terroir.

### Winemaking

This orange wine is crafted using **100% Torrontés grapes**, with a meticulous focus on maintaining authenticity and complexity. The grapes undergo **spontaneous fermentation with native yeasts** and an **extended maceration period of 8 months on the skins**, enhancing both texture and aromatics.

For earlier vintages, the maceration occurred in **500-liter French oak barrels**, but since 2022, the process has transitioned to **concrete egg-shaped tanks**, which preserve the purity and minerality of the wine. The wine is **unfiltered**, ensuring its natural characteristics are fully expressed.

### Tasting Notes

- **Color:** Deep orange with a vibrant glow.
- **Aroma:** Complex and layered, featuring notes of **white flowers, peaches**, and subtle hints of **skin-contact evolution**.
- **Palate:** Textured and well-structured, with a balance of fresh acidity and a mineral-driven finish. Flavors of ripe stone fruits and floral undertones make this a captivating wine.



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## Did You Know?

Orange wines are made by leaving the grape skins in contact with the juice during fermentation, a practice traditionally associated with ancient winemaking techniques. This process gives **Chakana Singular Orange Torrontés** its distinctive color, texture, and aromatic complexity.

## Wine Pairing Ideas

- **Sushi:** The wine's fresh acidity and floral notes complement the umami and delicate flavors of sushi.
- **Grilled fish with herbs:** Its structure and minerality enhance the savory and aromatic qualities of the dish.
- **Spicy Asian dishes:** The wine's balance of freshness and texture pairs well with the bold and spicy flavors of dishes like Thai curry or Szechuan stir-fry.



### James Suckling (JS) : 91 Points (2023)

*This is a little cloudy, with bruised apples, tinned peaches, flowers, stone and some yeasty notes. Medium-bodied with a savory character and a chalky, slightly phenolic mouthfeel. Flavorful and fun. Vegan. Drink now. Screw cap.*



### Tim Atkin (TA) : 92 Points (2022)

*Sourced from a 40-year-old pergola in El Peral, this naturally fermented Torrontés spent nine months on skins in concrete eggs. Sappy and stony, with some subtle struck match reduction, fennel and orange zest flavours and a vibrant finish. 2022-26*



### Vinous (Antonio Galloni) (VN) : 89 Points (2022)

*The 2022 Torrontés Singular Singular comes from Paraje Altamira, Uco Valley. Cloudy orange in the glass. The muscat nose presents hints of linden and orange blossom and a nutmeg whiff. Intense and dry in the mouth, the texture is grippy from the maceration with skins, while the taut acidity produces a cleansing palate. Somewhere between rustic and knowingly geeky. The hippest of all the Torrontés made by Chakana.- Joaquín Hidalgo*

