

Chakana

Chakana Estate Selection Cabernet Sauvignon is an exceptional wine from the Uco Valley in Argentina, showcasing the boldness and elegance of 100% organic Cabernet Sauvignon cultivated in high-altitude vineyards.

CHAKANA





Alcohol:14,00%

Composition: 100% Cabernet

Sauvignon

Estate Selection Cabernet Sauvignon 2021

Mendoza, Argentina

Region and Vineyards

The grapes for this wine are sourced from **Gualtallary**, a sub-region within the **Uco Valley** at an elevation of **1,615 meters (5,300 feet)** above sea level. This high-altitude site provides a **cool climate**, ensuring a slow ripening process that preserves the natural acidity of the grapes while enhancing aromatic complexity.

The soils in this region are **sandy loam with calcareous gravels**, which offer excellent drainage and contribute to the wine's signature minerality and structure. Chakana employs **organic farming practices**, respecting the natural ecosystem and promoting biodiversity in the vineyards.

Winemaking

This Cabernet Sauvignon undergoes **fermentation with indigenous yeasts**, with **10% of the stems included** to enhance structure and complexity. The wine is aged for **12 months**, primarily in **new French oak barrels** and partially in concrete vats, allowing for a balance of fruit purity and subtle oak influence.

The careful vinification process emphasizes the preservation of the fruit's natural character while allowing the unique terroir of Gualtallary to shine. The result is a wine that combines richness and elegance with vibrant freshness.

Tasting Notes

- Color: Deep ruby red with purple highlights.
- Aroma: Aromatic intensity featuring black fruit like blackberry and blackcurrant, with layers of spices, graphite, and a subtle minerality.
- **Palate**: Full-bodied with a powerful yet refined structure. Chalky tannins and vibrant acidity balance the ripe fruit flavors, leading to a long, mineral-driven finish.







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Did You Know?

The name **Chakana** refers to the **Southern Cross constellation**, an agricultural calendar for ancient Andean civilizations. The **jaguar** on the label symbolizes the strength and mystery of the Andean night sky.

Wine Pairing Ideas

- Grilled ribeye steak with black pepper sauce: The wine's bold tannins and fruit intensity complement the richness of the beef and the spiciness of the sauce.
- Lamb shoulder with rosemary and garlic: Its herbaceous and savory notes harmonize with the wine's minerality and structure.
- **Stuffed portobello mushrooms**: The wine's earthy and mineral-driven profile pairs beautifully with the umami of the mushrooms.
- **Aged cheddar or blue cheese**: The wine's robust character balances the bold flavors of aged and tangy cheeses.

91 WineEnthusiast

Wine Enthusiast (WE): 91 Points (2020)

Notes of eucalyptus open the nose and then give way to sweet cherry aromas. A savory palate offers ripe berry flavors joining notes of licorice and menthol that extend into a medium-long finish. This wine was matured for 12 months in oak barrels, just enough time to soften the tannins and preserve good acidity. - Jesica Vargas



