



## 2017 4 Gatos Locos Malbec

Argentina – Valle de Uco – Gualtallary



*“4 bottles, 4 different labels, a single desire for a great wine.”*

4 Gatos Locos is a project created by Gabriel Bloise, Facundo Bonamaizon, Mariana and Juan Pelizzatti - winemaker, viticulturist and founders of Chakana Winery (respectively). The project centers on a 20-hectare vineyard in Alto Gualtallary, the most prominent growing region in Argentina. The vineyard is situated 1,360 meters above sea level, on a 10% slope on the Sierra del Jaboncillo - a relatively old geological formation near the alluvial fan of the Las Tunas river, in the Tupungato area. The long exposure to arid conditions of calcium rich gravel has created one of the most calcium carbonate-rich areas in Mendoza. This combination of altitude, slope, gravel and the calcium carbonate create uniquely deep, textured wines, with intense color and mineral freshness.

4 Gatos Locos is packaged with 4 different labels, reflecting the different personalities of the partners in this project. It represents an authentic collective effort to develop an outstanding wine that captures the essence of its place.

### RATINGS

*"Made with fruit from ten-year-old vines in Gualtallary on soils with a high calcium carbonate content, this new wine is spicy and highly perfumed, with notes of rosemary and oregano, dense, compact tannins and a firm, chiseled finish. 2022-30"*

*- Tim Atkin (Argentina 2019 Special Report), 93 points*

*"There is a new and notable addition to Chakana's portfolio: the 2017 4 Gatos Locos Malbec from a new vineyard they acquired in Tupungato Winelands in Gualtallary. The nose is clean and ripe, and there's a juicy and nicely concentrated palate with fine grained, dry and chalky tannins. It fermented with indigenous yeasts in concrete vats and matured in new 500-liter barriques and 5000-liter oak vats for 18 months."*

*- Robert Parker's The Wine Advocate, 92 points*



Vintage	2017
Appellation	Valle de Uco – Gualtallary
Varietal(s)	100% Malbec
Aging	Fermented with natural yeast, macerated for 28 days. Aged in new French oak 500 liter barrels and 5000 liter foudre for 18 months, then aged 12 months in bottle.
Size	4/750ml
UPC	7 84585 02472 8