







Chakana is a family owned winery located 960 meters (3,149 feet) above sea level at the foothills of the Andes Mountains in Agrelo, Mendoza. It is one of the leading projects among the new generation of winemakers dedicated to the discovery and expression of the Andean diversity of climate and soils.

Chakana is the name given to the Southern Cross constellation by the indigenous people of the Andes highlands. The Chakana is believed to hold the key to finding the perfect timing for the cultivation and harvesting of crops – a calendar, compass & symbolic link between earth and spirit. On May 2, 2002, the Chakana reached perfect vertical position in the sky, marking the beginning of a new farming cycle. It was then that Chakana's founder Juan Pelizzatti chose its name for his winery, paying homage to the Incan understanding of and respect for nature.

Chakana wines are designed by winemaker Gabriel Bloise, whose wines get “better with every vintage” according to Jeb Dunnuck. Gabriel has participated in multiple harvests in key regions of the world, such as Tuscany, California, Priorat, and Australia.

Gabriel & the team at Chakana are committed to biodynamic and organic viticulture & preserving the true character of the soils & region: "Higher quality fruit demands minimum intervention in the winery to create truly enjoyable wines that challenge the established criteria of manipulation: spontaneous fermentation, natural acidity, minimum or no sulphur, locally adapted varieties, no clarification nor filtration preserve the identity of wines."

## The Vineyards

Chakana owns 121 hectares (299 acres) of vineyards, spread across the top terroirs in Mendoza. They have followed organic and biodynamic viticulture practices since 2012 and have organic, biodynamic & vegan certifications from Demeter, USDA & other organizations.

- **Finca Nuna in Agrelo, Lujan de Cuyo** – 80 hectares (198 acres) at 950 meters above sea level, planted with Malbec, Bonarda, Syrah, Cabernet Franc, Cabernet Sauvignon, Syrah, Petit Verdot, Tannat, Viognier, Chardonnay and Sauvignon Blanc. The terroir is loam and clay with gravel 70 cm deep, some limestone. Urban influenced climate, relatively warm. Organic & biodynamic certified.
- **Finca Ayni in Paraje Altamira, Valle du Uco** – 26 hectares (64 acres) at 1100m planted with Malbec, Chardonnay, Pinot Noir, Grenache & Mouvedre. Terroir is sandy-loam with gravel up to 70 cm deep. Dominated by limestone; temperate climate. The vineyard's 'Parcela Gravas' is certified organic.
- **Finca Los Cedros in Paraje Altamira, Valle du Uco** – 15 hectares (37 acres) planted with Malbec & Cabernet Franc. Terroir is sandy-loam with gravel up to 70 cm deep. Dominated by limestone; temperate climate. Certified organic.

	
<b>Founded</b>	2002
<b>Location</b>	Argentina
<b>Wine Production Area</b>	Argentina - Mendoza - Lujan de Cuyo, Uco Valley
<b>Winemaker</b>	1st Winemaker: Leonardo Devia / 2nd Winemaker: Emilia Thomas / Consultant Winemaker: Gabriel Bloise
<b>Grape Varietals</b>	Malbec, Bonarda, Syrah, Cabernet Franc, Cabernet Sauvignon, Syrah, Petit Verdot, Tannat, Viognier, Chardonnay and Sauvignon Blanc
<b>Agricultural Methods</b>	Biodynamic Certified
<b>Annual Production</b>	150,000 (9-liter cases)
<b>Website</b>	blog.chakanawines.com.ar/en