



4 Gatos Locos Cabernet Sauvignon

Argentina – Valle de Uco – Gualtallary

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. Moderate high temperatures controlled by high altitude in sunny conditions produce perfectly ripe grapes of unusually intense color and great vitality, balanced by the mineral freshness of calcium carbonate. Local aromatic plants, naturally occurring in native vegetation areas interspersed in the vineyard, give the wine a unique herbal touch that underline the character of the place.

Deep purple red colored with intense complex notes of red berries and spice, well integrated aromatic oak and very fine tannins structuring a powerful and elegant palate.

Appellation	Gualtallary
Varietal(s)	100% Cabernet Sauvignon
Soil type	Calcareous gravel
Age of vines	Average 15 years
Winemaking	Fermented in small stainless steel fermenters with native yeasts, spontaneous malolactic fermentation, aged in 500L new French oak barrels for 18 months.
Food pairing	roasted meats, aged cheese.
Size	4/750ml
UPC	7 84585 02884 9