

Chakana 'Estate Selection' Mendoza Malbec 2016

Grape Varietal: 100% Malbec

Growing Region: Mendoza, Argentina

Chief Winemaker: Gabriel Bloise

Chakana make generous, approachable, honesty, early drinking wines which have balanced varietal characters that sneak up and reward your taste buds. The family and vineyard team understand their vines and with careful hand harvesting, pick the fruit at just the right time. And have crafted another wine that will match many cuisine moments. Gabriel believes that the best wines are those that do not bear the mark of those who made them but of terroir.

The Malbec for this wine was selected from a number of vineyard sites - with the majority of the prime fruit coming from the Uco Valley in Mendoza. These vineyards have the dynamic feature of being at around 1100 meters above sea-level. So warm days and cool nights *(ideal diurnal difference)* and low pressure of vine diseases. Though during the 2016 growing season, these vineyards had a little more rain than others.

After harvesting, the fruit went through low intervention traditional vinification. Then once Gabriel was happy with the colour and flavour extraction - a portion of the wine was transferred into French oak barrels and the remainder into concrete tanks for 12 months.

In your wine glass you will be greeted by a deep red colour with a violet hue. On the nose you are enticed by ripe plums, dark berries, mocha-chocolate and subtle wild herb notes.

The palate has a solid core of those dark berry fruits, all nicely infused and in harmony showcasing good structure for an approachable grape varietal. With a medium to full mouth-feel with rounded tannins and balanced oak character. The wine highlights and confidently expresses dark berries, hints of dried spice, mochachocolate and has a lingering savoury smooth finish. A generous taste of Argentinian Malbec. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Chakana *'Estate Selection'* Mendoza Malbec has 14% Alc./vol. Minimal decanting required and served in a generous glass 16-18°C.

Cellaring Potential:

Drinking perfectly well this season; and over the next 3-4 years

Food Pairing Suggestions:

Perfect wine pairing with BBQ, grilled and cured meats, seasoned pasta, kebabs, subtle spicy dishes, mushroom lasagna and aged hard cheeses - *enjoy*.

A moreish and incredibly food friendly Argentinian Malbec.

