



Inkarri Cabernet Franc Limited Edition

Made with Organically Grown Grapes



Winemakers: Inkarri by Proviva
Location: Lujan de Cuyo, Mendoza.
Varietal(s): 100% Cabernet Franc
Ageing: 100% of the wine is aged in 225L French Oak new and used barrels for 12 months

Analytical Data: Alc. 13.% by Vol. · Res. Sugar 2.23 g/l · Acidity: 5.46 g/l
Serve at: 65-70°F
UPC: 8-13561 01034-6

Vineyard:

Grapes come from Nuna Vineyard, in, Agrelo, Lujan de Cuyo, Mendoza.
 Altitude: 960 m.
 Climate: Sunny and dry, large thermal amplitude.

Vinification:

Vinification process is very respectful to the grapes. Traditional maceration. Cold soaking is performed until the natural fermentation starts. Extraction process is very gentle and lasts for about 15 days. Temperatures are controlled between 75-82°F.

Terroir:

Mostly loam, with sandy loam spots of 100 cm and deeper. Calcium carbonate covered with gravel in some areas.

Training system:

Vines trained in VSP. Depending on specific soil conditions, Guyot or Cordon is used as pruning technique.

Tasting Notes:

Deep purple color. Perfumed aromas and flavors of sweet dark berry melange, violet petals, earth, and heirloom tomato and watermelon salad with a slightly chewy, vibrant, fruity medium-to-full body and a smooth, complex, long fine leather furniture, gooseberry, soy sauce, peaches and cream, and fragrant toasty tobacco finish with well-integrated, crunchy tannins and moderate oak. A beautiful and serious wine with a hint of sweetness; serve with zesty steaks.

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Subtle and elegant, dominated by herbs and spices and a refreshingly mineral backbone with a very long finish.

Chakana Winery

Enjoy with:

Grilled meats and game, mature cheese.

Certification:

Letis S.A. Reg N° 103



2017 *tastings.com* by BTI - Gold Medal
 92 points - GOLD MEDAL
 Cellar Selection & Exceptional
 Vintage: 2016

Family Produced Organic Wines

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