

4 gatos locos

The future of Gualtallary, Mendoza, Argentina

4 gatos locos is a project created by Gabriel Bloise, Facundo Bonamaizon, Mariana and Juan Pelizzatti, winemaker, viticulturist and founders of Chakana (respectively), and it is based on a 20 ha vineyard in Alto Gualtallary, the most prominent growing region in Argentina.

The vineyard is located at 1360 mts a.s.l 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, in north western Valle de Uco. The long exposure to arid conditions of calcium rich gravel has allowed microbes to develop one of the areas richest in calcium carbonate in Mendoza. The altitude, the slope, the gravel and the calcium carbonate create unique deep, textured wines which have become distinctive of this area. 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.

4 Gatos locos is packaged with 4 different labels, reflecting the different personalities of the partners in this project. In an industry dominated by narcissistic efforts of self promotion and luxury, 4 gatos locos (a popular frase in argentina to represent “nobodies”) represents an authentic collective effort to develop outstanding wine that captures the personality and the potential of a place, which we strongly believe it is the best Mendoza has to offer.

Reviews

93 2017 Chakana Cuatro Gatos Locos

Gualtallary (14%)

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, chiselled finish. 2022-30

Tim Atkin

93 2017 Chakana Cuatro Gatos Locos

Gualtallary (14%)

Patricio Tapia – Descorchados 2020

92 2017 Chakana Cuatro Gatos Locos

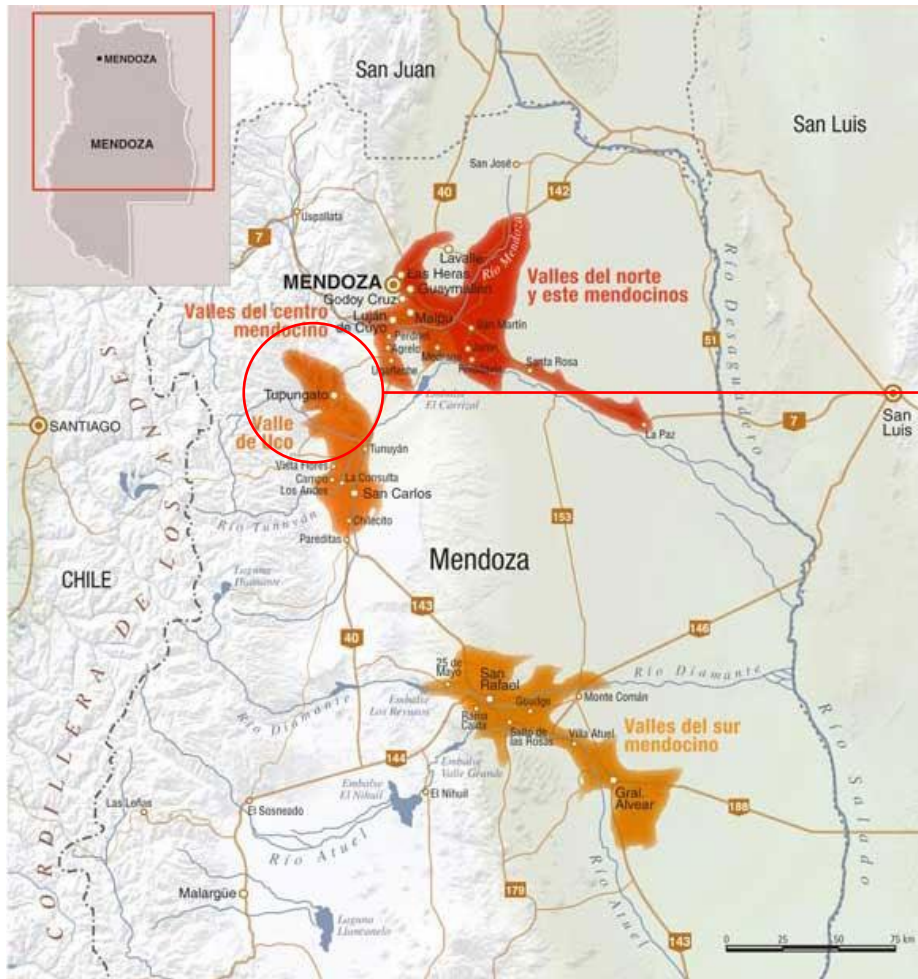
Gualtallary (14%)

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. It could do with a little more freshness, but I guess that's the ripeness of the warm and low yielding year. I look forward to tasting the 2018. A great debut. 9000 bottles were filled in December 2018

Wine Advocate - 2019

Gualtallary: vineyard map

Tupungato Winelands/ 4 gatos locos



Technical details

- Vineyard planted in 2009, 4000 vines per plant
- Variety: 100% Malbec
- 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 for 12 months in bottle
- Alcohol: 14%
- Acidity: 5,7 g/l
- Ph: 3,8
- Residual sugar: <1,8 g/l