

Chakana Singular Torrontes de Maceracion Prolongada

Chakana

Argentina - Mendoza - Uco Valley

Deep, orange color. Complex nose, notes of white flowers, peaches, evolution and skins aromas. Nice texture, good structure, final minerality, perfectly balanced by good freshness.

Specifications

Appellation	Uco Valley
Wine Type	Orange
Varietals	100% Torrontes
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Sandy-loamy, with important presence of gravels and pebbles covered by calcium carbonate.
Vinification	Spontaneous fermentation with native yeasts, maceration of 8 months on the skins. For the 2021 vintage, the maceration was made in 500-liter French Oak barrels, /> Starting with the 2022 vintage, the maceration took place in a concrete egg-shaped tank. Unfiltered.
Production	150 (9-liter cases)
Pairings	Sushi, grilled fish, spicy Asian dishes.



Codes, Weights and Measures

UPC	7 84585 02620 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02620 0
Case Weight	19
Cases/Pallet	92
Layers/Pallet	23
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

2023 Chakana Singular Torrontes de Maceracion Prolongada - 91 PTS - JS

2022 Chakana Singular Torrontes de Maceracion Prolongada - 89 PTS - VINOUS
2021 Chakana Singular Torrontes de Maceracion Prolongada - 93 PTS - TA
2021 Chakana Singular Torrontes de Maceracion Prolongada - 91 PTS - VINOUS
2021 Chakana Singular Torrontes de Maceracion Prolongada - 89 PTS - WE
2020 Chakana Estate Torrontes Orange Wine - 89 PTS - VINOUS
2019 Chakana Estate Torrontes Orange Wine - 94 PTS - TA