



# INKARRI

**Varietal Composition:** Bonarda, Malbec. % depends on vintage.  
**Origin:** Nuna Vineyard, Agrelo, Luján de Cuyo, Mendoza, Argentina.  
**Altitude:** 960 metres abs.  
**Soil:** Mostly loam with sandy loam spots 100 cm and deeper with calcium carbonate coated gravel in some areas.  
**Viticulture:** Organic and biodynamic certified by Demeter. Vegan certified by the Vegan Society. GMO free.  
**Climate:** Sunny and dry with large thermal amplitude.  
**Production:** 20,000 bottles.  
**Vinification:** 50% carbonic maceration for 30 days. 50% traditional vinification. Spontaneous fermentation with native yeasts, no sulphites added. The only ingredients are grapes + love. Unfined, unfiltered.  
**Ageing:** No ageing. The wine is bottled as soon as ready.  
**Winemaker:** Gabriel Bloise.



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VITICULTURE FOR THE FUTURE