

KAIKEN Sparkling Wine

Winemaker Aurelio Montes produced this sparkling wine blending selected Pinot Noir and Chardonnay grapes using the traditional method and turning them into a sublime wine.

It presents a subtle golden color with delicate bubbles that are fine and very persistent.

On the nose it presents very complex aromas of fruits as green apple and hints of butter, delivering some very interesting mineral notes to further enhance its finesse.

On the mouth it shows great personality, being supported by a vivid acidity that is perfectly balanced with its sweetness while the sparkling's body and structure is elegantly brought forward by the Pinot Noir, revealing a long finish and a lingering aftertaste of toast and almonds.

Aurelio waited patiently its release, resting the wine for over two years of bottle aging; the result is a delicate sparkling wine delivering an extraordinary balance between richness and finesse. Truly exceptional.

Grape Varieties: 70% Pinot Noir, 30% Chardonnay.

Vineyard: Grapes are sourced from one the highest altitude zones of Mendoza, Gualtallary, thus allowing the preservation of its unique freshness and balance.

Winemaking:

Grapes are hand harvested using 10kg bins during the first half of February. The best grapes are manually selected before starting the winemaking process.

Vinification: Direct pressing, then decanted for 48 hours and fermented using selected yeasts at 10 Celsius (50 Fahrenheit).

Secondary fermentation: Bottle fermented for 30 days, and then the wine rests in its yeasts for two years to enhance its complexity and structure.

Clarification and Filtering: The wine is clarified with bentonite and cold stabilized before bottling. At the moment of Dégorgement sugar is added along with the tirage liquor to deliver a final touch to the blend and adjust its sugar content to define the Brut characteristics the sparkling wine.

Serving Recommendations:

- Recommended to be served at 6 - 9° Celsius / 43 – 48° Fahrenheit.
- Our sparkling wine has great acidity so it is highly recommended to accompany oysters and fresh shellfish, being a perfect choice for mild-flavored fishes and desserts.

Basic Analysis:

Alcohol	12.4	pH	3.16
Total Acidity (H ₂ SO ₄) (g/l).	5,00	Volatile Acidity (C ₂ H ₄ O ₂) (g/l)	0,47
Residual Sugar (g/l)	8.02	Free SO ₂ (g/l)	0.012

