

KAIKEN SPARKLING WINE



This elegant sparkling wine was produced with the traditional Champenoise method using the finest grapes from a unique Mendoza terroir with all the right qualities to deliver the desired acidity and elegance.

The Pinot Noir and Chardonnay grapes that go into this blend come from a vineyard situated at 1400 m a.s.l. in the Gualtallary sector of the renowned Uco Valley.

Very bright in appearance, with a subtle golden hue and small, very elegant bubbles in the glass. The nose offers complex aromas of fruit such as green apple, buttery touches, and interesting mineral notes that enhance its finesse.

On the palate you will find a refreshing yet powerful sparkling wine with remarkable balance and vibrant acidity, with superbly elegant body and structure brought forward by the Pinot Noir, and a lingering, persistent aftertaste with toast and almond touches.

This sparkling wine is bottle-aged for two years before being released on the market. The result is a delicate wine with an extraordinary balance of richness and finesse. Truly exceptional.

VARIETAL COMPOSITION: 70% Pinot Noir, 30% Chardonnay.

VINEYARD: The grapes are grown in Gualtallary, one of Mendoza's highest zones, which allows the preservation of this wine's unique freshness and balance.

VINIFICATION

The grapes are hand picked into 10-kg boxes during the first two weeks of February and the best grapes are hand selected before the vinification process begins.

VINIFICATION: Direct pressing followed by decantation for 48 hours and fermentation with selected yeasts at 10° Celsius (50° Fahrenheit).

SECOND FERMENTATION: Bottle-fermented for 30 days, then the wine is left with the yeast for two years to enhance its structure and complexity.

CLARIFICATION AND FILTERING: The wine is clarified with bentonite and cold-stabilized before bottling. The dosage is added as a finishing touch when the wine is disgorged, thereby defining its Brut character.

SERVING

Best served at 6–9° Celsius. Our sparkling wine's great acidity makes it an excellent partner for raw oysters and other shellfish and the perfect pairing for light fish or dessert.

BASIC ANALYSIS

ALCOHOL: 12,5 %

TOTAL ACIDITY (H₂SO₄): 4,1 g/l.

RESIDUAL SUGAR: 9,02 g/l.

PH: 3,14

VOLATILE ACIDITY (C₂H₄O₂): 0,28 g/l.

FREE SULFUR (G/L): 0,024