

## KAIKEN MAI 2014

### HARVEST REPORT

2014's harvest. Spring rainfalls and temperatures were as usual. Early-summer (December) temperatures were very high with heavy rainfall. White grape varieties ripened earlier. March and April were marked by high humidity, low temperature, and many cloudy days, which, in the case of red varieties, yielded spicy and floral aromas.

### VINEYARDS

Our MAI 2014 is made with grapes sourced from Vistalba (Mendoza) vineyards. Vines are grown using the low-espalier training system. The 80-cm top layer of this alluvial sandy-loam soil contains riverbed pebbles. This area has some of the oldest local vineyards and is regarded as one of Argentina's best terroirs for high quality premium wines. The vineyard is more than 100 years old. Yields are naturally low and give highly concentrated grapes. This unique vineyard is managed according to ancient traditions—100% organic—and biodynamic principles. This fine 80-year old vineyard gives wines of outstanding elegance, structure, and power.

### WINEMAKING

Grapes were hand-picked and carried in 15kg-bins to protect the berries and ensure fruit quality. After this, must was fermented in small tanks under optimum conditions to preserve vineyard character and qualities. Alcoholic fermentation was carried out at 77°F-86°F (25°C-30°C) for approximately 7 days followed by post-fermentative maceration for approximately 20 days, depending on each specific batch. Finally, all the wine was aged in new French oak barrels for 18 months.

### TASTING NOTE

Our MAI 2014 Malbec has a surprisingly deep red color with attractive purplish shades. In the nose, it displays fruity aromas of plums and sour cherries with spicy notes of tobacco and cinnamon—from the grapes and French oak aging. This elegant and complex wine with soft tannins that linger in the palate is ready to drink. However, due to its great structure and volume, this wine has an aging potential of 15 years or more.

### SERVING TIPS

Given its great structure and power, we recommend decanting (to increase oxygenation) at least for 30 minutes for full display of delicious fruit flavors and aromas. Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°F/15°C) and dry place, protected from direct light exposure.

**APELLATION OF ORIGIN:** Vistalba-Mendoza, Argentina

**VARIETY:** 100% Malbec

### BASIC ANALYSIS

**ALCOHOL:** 14.5°

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3.94

**RESIDUAL SUGAR:** 2.3 gr/l

**PH:** 3.5

**FREE SO<sub>2</sub>:** 30 ppm

