



## KAIKEN MAI MALBEC 2016

### VINEYARDS

Kaiken Mai is made with grapes from vineyards located in Vistalba, in Mendoza. The trellis system used is the low vertical shoot positioning. The sandy loam soils of alluvial origin contain boulder rocks at 80 cm (2.6 ft.) depth. This area has one of the oldest plantations in the region and is considered one of the best terroirs in Argentina. The vineyard is more than 100 years old and it naturally produces very low yields that are characterized by their extraordinary concentration. This unique vineyard is still managed in the old way, thus maintaining the tradition of the times in which it was planted.

### HARVEST REPORT

The harvest of white grapes started on February 23, i.e. 20 days later than previous years. Potential alcohol levels were below historic values. White and rosé varieties are very expressive with refreshing acidity.

Spring was very cold, with lower average temperatures as compared to prior years: 1.5 C° (34.7°F) for September, 5 C° (41°F) for October, 2C° (35.6°F) for November, and 1 C° (33.8°F) for December. These temperature variations delayed bud break and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year. From a technical perspective, 2016 will be remembered as the most challenging harvest of the last 30 years: low yields (close to 40% lower) due to unfavorable climate conditions, rainfall of 27.56 inches (700 mm) during the vegetative period, and a 20-day delay in maturity. However, we managed to make wines of a unique character.

### WINEMAKING

Grapes were hand-harvested into 15-kg (33-pound) boxes to preserve the quality of the berries. Then the must was fermented in small tanks that allow for excellent conditions for the fermentation process, and they help preserve the characteristics and quality that the vineyard prints on the grapes. The alcoholic fermentation lasted 7 days at temperatures that fluctuated between 25° and 30°C (77°-86°F), followed by post-fermentative maceration, which lasted approximately 20 days depending on each batch. Finally, 100% of the wine was aged in French oak barrels, 70% of which were new. The wine was kept in the barrels for 18 months.

### TASTING NOTES

Our Kaiken Mai 2016 is a Malbec that surprises with deep red color with attractive violet tones. The nose presents aromas of fruits such as plum with notes of spices such as tobacco and cinnamon, both from the grapes and the French oak barrels. This wine stands out for its elegance, concentration and complexity, with soft tannins and great persistence on the palate. It can be enjoyed right away or stored and enjoyed in a few years' time; given its great structure and volume, its aging potential exceeds 15 years.

### SERVING TIPS

Because of its good structure and powerful body, Kaiken Mai is better served previously decanted for 30 minutes. This will allow for oxygenation, thus showing the best of this Merlot, with its delicious load of flavors and aromas. Serve at 15°-17°C (59°-63°F). Store in a fresh, dry place, at temperatures below 15°, and keeping it away from light sources.

**Appellation:** Vistalba, Mendoza, Argentina

**Varietal Composition:** 100% Malbec

### BASIC ANALYSIS

Alcohol: .....14.5%  
Total Acidity (H2SO4): .....3.8 g/l  
Residual Sugar: .....2.1 g/l  
pH: .....3.5  
Free SO2: .....30 ppm