



KAIKEN ULTRA MALBEC 2017

VINEYARDS

The grapes used to make our Kaiken Ultra Malbec come from vineyards located in the Uco Valley, where the great variations of heights and soils allow for different and varied characteristics in the grapes, which are then translated into distinctive and complex wines. The grapes are harvested from three different vineyards, each with unique characteristics and established as terroirs of exceptional quality. The vineyards are located at different altitudes: Los Chacayes and Gualtallary at 1,300 meters (4,265 ft.) above sea level, and Altamira, at 1,100 meters (3,600 ft.). Despite the differences in heights and areas, all the vineyards have alluvial soils of similar characteristics. The surface layers have some sand mixed with boulder rocks followed by a high concentration and density of stones, which provide excellent drainage to the soil and create ideal conditions for growing highly concentrated grapes.

HARVEST REPORT

The average temperatures in January and February were 1-2°C (2-4°F) above the historical average. Veraison started at the expected time, but lasted longer than usual. Precipitation was much lower than normal, which resulted in grapes in excellent health, with no risk of developing cryptogamic diseases. The red grapes' ripening processes started 10 days earlier than usual, because of the smaller crop in the vineyards and the warmer summer.

Harvest started on February 3 - with the Pinot Noir used as the base for our sparkling wines - 20 days earlier than the previous year. The white wines show exceptional quality, thanks to the grapes' wonderful health.

What stands out this year is that the grape skins were much thicker than in previous years, so the first red wines devatted show great color and aroma concentration, especially fruity aromas. In short, the 2017 harvest produced a "balanced" crop in terms of polyphenolic ripeness and sugar, with just the right acidity. So, the wines have great aging potential.

WINEMAKING

The grapes used in our Ultra Malbec were hand-harvested during April and transported in 17-kg (37-pound) trays to prevent the grapes from being damaged and keep the quality of the fruit intact. The grapes are then manually selected in the winery, removing any elements that could be detrimental to the final quality. The juice fermented in small tanks, which allowed us to carry out this process in optimal conditions, preserving the characteristics and quality that the vineyard lends the grapes. Fermentation and maceration extended for a month. Then, 100% wine was transferred to French oak barrels - one third of the wine went into new barrels and the rest, into second and third use barrels. This helps highlight and enhance the fruity character of the wine. Aging in barrels extended for 12 months and the wine was slightly filtered with cartridges before bottling.

TASTING NOTES

This deep brilliant red-colored wine with purplish tones displays rich aromas. The nose has interesting spicy and floral notes—a clear expression of the Uco Valley—intertwined with black fruit aromas reminiscent of blueberries and blackberries that show this variety's great typicity. Good structure and soft tannins call for a second glass. The finish is fresh, complex, and persistent with fruit notes and subtle spicy undertones of rosemary, thyme, and dry flowers.

SERVING TIPS

Decant for 30 minutes before pouring. Serve at 15-17°C (59-63°F), with stews, red meats or simply enjoy it with mature cheeses. Store in a fresh, dry place, at temperatures below 15°C (59°F), and keeping it away from light sources.

TECHNICAL DATA:

Appellation: Uco Valley, Mendoza
Sub-region: Los Chacayes, Altamira and Gualtallary
Varietal Composition: 100% Malbec
Clone Selection: Mass selection
Yield: 6-7 ton/ha (2,4-2,8 ton/acre)
Pre-fermentation maceration: 7 days at 10°C (50°F)
Alcoholic fermentation: approximately 7 days at 28°C (82°F)
Post-fermentation maceration: 14 days at 22°C (72°F)
Winemaking Team: Rogelio Rabino & Gustavo Hörmann.
Consulting Winemakers: Aurelio Montes Sr. & Aurelio Montes Jr.

BASIC ANALYSIS

Alcohol: _____ 14.5%
Total Acidity (H2SO4): _____ 4.1 g/l
Residual Sugar: _____ 2.3 g/l
pH: _____ 3.6
Free SO2: _____ 30 ppm

