

KAIKEN MAI 2012

HARVEST REPORT

In general terms, this year produced high quality wines. September was unusually hot and dry. The growing season was mostly uneventful, with healthy vineyards. Special mention must be made of November's Zonda wind, which broke several shoots and caused serious problems with fruit set. Grapes ripened under day/night temperature variations that ranged from very good to excellent, yielding expressive, aromatic wines. Acidity was very good in red wines. As for yields, this was a year of low yields.

VINEYARDS

The grapes used to make our MAI 2012 are sourced from Vistalba vineyards, in the province of Mendoza. 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.

HARVEST

Grapes were hand-picked and carried in 10kg-trays 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 an average of 7 running 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 2012 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 thyme, tobacco, and cinnamon—from grapes, terroir, 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.

VARIETIES USED: 100% Malbec.

BASIC ANALYSIS

ALCOHOL: 14.5 °

TOTAL ACIDITY (H₂SO₄): 3.94 g/l

RESIDUAL SUGAR: 1,8 gr/l

PH: 3,6

FREE SO₂: 30 ppm

