

KAIKEN MAI 2013

HARVEST REPORT

This harvest was marked by low temperatures and a cold spring, all of which had a positive impact on the final quality of the grapes. Yields were significantly lower than previous years and we were able to harvest highly-concentrated and well-balanced grapes. Summer was hotter and drier than expected which yielded healthy berries with ideal ripeness.

VINEYARDS

The grapes used to make our MAI 2013 are sourced from vineyards located in Vistalba (Mendoza) with a low-trellis system. Vistalba has some of the oldest vineyards in the area and is regarded as one of the best terroirs in Argentina to make premium wines. The vineyard is more than 100 years old and has naturally low yields marked by an extraordinary concentration. The vineyard is managed using traditional methods, just as when it was first planted. Management is 100% organic and applies the principles of biodynamic agriculture.

WINEMAKING

Grapes were hand-picked into 15-kg trays to preserve the quality of the berries throughout the process. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. Alcoholic fermentation (7 days) was conducted at temperatures that ranged between 77°F – 86°F (25°C – 30°C) and was followed by post-fermentation maceration, which lasted approximately 20 days depending on each specific batch. All the wine was aged in new French oak barrels for 18 months.

TASTING NOTE

Our MAI 2013 Malbec has a surprisingly deep red color with attractive purplish shades. In the nose, it displays fruity aromas of plums and cherries with spicy notes of tobacco and cinnamon from 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 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: 14.8 °

TOTAL ACIDITY (H₂SO₄): 3.94 g/l

RESIDUAL SUGAR: 2,1 gr/l

PH: 3,5

FREE SO₂: 30 ppm

