



KAIKEN Cabernet Sauvignon 2010

This wine has an intense ruby red color with violet hues. On the nose, it features great complexity where the Cabernet spiciness blends perfectly with mature fruit allowing dry plums and cherry aromas to stand out. Its six months of oak ageing contributes by adding complexity and sophistication to the wine

On the mouth it's a very powerful wine, of soft and friendly tannins, typical of Argentina's Cabernets and showing great concentration, a wine produced using traditional methods of winemaking where grapes extraction is done softly and grapes picked at their best maturity level

The wine has a long, captivating finish, showing great complexity and spicy notes typical of the variety

Denomination of Origin: Mendoza, Argentina.

Oak Ageing: 60% French oak aging for 6 months
40% unexposed to wood

Yield of Vineyard: 9 tons per hectare (3.6 tons per acre)

The grapes for this Cabernet Sauvignon are grown in the Perdriel, Lunlunta and Agrelo vineyards; some of the highest quality locations of Mendoza. Hand harvested using 15kg bins. Only the best grapes are manually selected before entering the winemaking process

Vinification:

- Five days prefermentative maceration at 10°C (50°F)
- Alcoholic fermentation between 25-28° C (77-82°F) for 10-12 days.
- Post fermentative maceration for 5 to 10 days

Grape Varieties: 98% Cabernet Sauvignon
2% Malbec

Cellaring Recommendations: Up to 5 years

Recommended

Serving Temperature

16° to 18° Celcius (61 ° – 65 ° Fahrenheit)

Decanting

Recommended 15 minutes decanting before drinking

Food pairing:

Recommended to accompany strong flavored foods like game, lamb, and red meats

Basic Analysis:

Alcohol	14.3	pH	3,85
Total Acidity (H ₂ SO ₄)	3.58 g/l.	Volatile Acidity (C ₂ H ₄ O ₂)	0.66 g/l.
Residual Sugar	2.60 g/l.		