



KAIKEN RESERVA CABERNET SAUVIGNON 2012

TASTING NOTES

Our Cabernet Sauvignon Reserva has an intensely red and lively color. The aromatic intensity increases as the wine opens to reveal a predominance of red fruits such as plums and a touch of vanilla. The palate is tremendously smooth and elegant with medium to long persistence and a pleasing finish.

SERVICE

Best decanted for 30 minutes prior to serving at 15°–17°C (59–62°F). The wine's smoothness and elegance allows it to pair very well with red meats and stews as well as with creamy cheeses.

TECHNICAL INFORMATION

VINEYARDS: 100% of the grapes come from the Agrelo vineyard, where most of the vines were planted more than 50 years ago.

VARIETAL COMPOSITION: 95% Cabernet Sauvignon, 5% Malbec

HARVEST: In 15-kg boxes

VINIFICATION: Pre-fermentation maceration for 7 days at 10°C (50°F).

Alcoholic Fermentation for 10–12 days at 25–28°C. (77–82 °F).

Post-maceration fermentation for 10–15 days.

BARREL AGING: 40% of the blend was aged for 6 months in French oak barrels.

FINING & FILTERING: Natural fining and very gentle filtering prior to bottling.

ANALYTICAL INFORMATION

ALCOHOL: 14.0 %

TOTAL ACIDITY (G/L): 3.70

RESIDUAL SUGAR (G/L): 2.50

PH: 3.60

VOLATILE ACIDITY (G/L): 0.59

FREE SO₂ (PPM): 27.0