

KAIKEN RESERVA CABERNET SAUVIGNON 2013



VINEYARDS

Our Kaiken Cabernet Sauvignon is entirely made with grapes from vineyards in the Agrelo zone, 60 km from the city of Mendoza and at an altitude of 950 meters above sea level. This terroir features soils composed of silt, clay, and sand with a presence of stones at a depth of two meters and derived from erosion from the Andes Mountains. The region's climate is warmer than that of the Uco Valley, which allows us to obtain grapes with more fresh fruit aromas and flavors as well as very soft tannins.

VINTAGE REPORT

The weather conditions during the 2013 vintage season featured lower temperatures than those of a normal year. The spring was cool and rain-free, which is quite common in the Mendoza area. Budbreak was optimal and without problems. The summer began with high temperatures and hot nights, which required intensive vine management to prevent dehydration in the plants. The temperatures dropped dramatically in mid-summer, allowing for cool nights and ultimately good ripening of the grapes. The season's scant rainfall and low humidity resulted in very good vineyard health, which allowed us to wait for the grapes to reach their ideal point of ripeness for harvest.

VINIFICATION

All of the grapes that went into our Reserva Cabernet Sauvignon were handpicked during the month of March and transported in 300-kg bins to avoid damaging the fruit and keep it intact for manual selection in the cellar.

The must was fermented and had a total maceration time of approximately one month. Once fermentation was complete, 40% of the wine was aged for six months in French oak barrels; the rest remained unoaked to heighten the fruity aromas and flavors and maintain its soft and silky tannins. The wine was lightly filtered with cartridge filters. One bottled, the wine rested for at least six months to reach its maximum expression and perfect conditions for consumption.

TASTING NOTES

Our Kaiken Reserva Cabernet Sauvignon is made from an enological perspective for daily consumption and presents tremendous fruit expression with extraordinarily soft tannins that result in a wine that is very versatile for pairing with different dishes, thereby allowing a great variety of choices. A smooth wine with a deep red color and a medium-high intensity and that displays an ample and varied fruit expression on the nose with a predominance of notes that evoke fresh red fruits intermingled with aromas of tobacco and spices developed with its aging in French oak barrels. On the palate we find a genuine expression of typical Cabernet Sauvignon flavors marked by an unusual and extraordinary smoothness on the palate that allows for pairing with a great diversity of dishes. These unique characteristics are the product of the typicity of the distinctive Agrelo terroir.

SERVING RECOMMENDATIONS

Serve at no more than 15°–17°C (50°–63°F), and store in a cool, dry place at less than 15°C (59°F) and away from sources of light.

Decanting is not necessary.

DENOMINATION OF ORIGIN: Mendoza, Argentina

VARIETAL COMPOSITION: 95% Cabernet Sauvignon, 5% Malbec

CLONE SELECTION: Massal

VINEYARD YIELD: 10 ton/ha

BASIC ANALYSIS

ALCOHOL: 14%

PH: 3.6

TOTAL ACIDITY (H2SO4): 3.7 gr/lt

RESIDUAL SUGAR: 2.8 gr/lt

FREE SO2: 0,031 gr/lt