



KAIKEN Malbec 2006 / Argentina

The wine showcases a very intense and vivid violet color with black fruit aromas and elegant notes of mint, coffee and chocolate mixed harmoniously with the oak. On the mouth it becomes intense, fruity and delicate at the same time. Its excellent structure with ripe, meaty tannins provides a long and persistent finish.

Denomination of Origin:

Mendoza, Argentina.

Oak Aging:

60% American oak aging for 9 month.

Yield of Vineyard:

9 tons per hectare.

The grapes are hand harvested from 15 year old vines located in the First zone of Mendoza using 15kg bins.

All bunches are manually and carefully inspected before entering the winemaking process.

Grape Varieties:

93% Malbec

7% Cabernet Sauvignon

Cellaring Recommendations:

Up to 5 years

Recommended Serving Temperature:

18 – 20 ° Celsius / 64 – 68 ° Fahrenheit

Decanting:

Recommended 30 minutes decanting before drinking.

Food Pairing:

Its soft and sweet tannins provide a perfect balance to be enjoyed with mild barbecued meats or vegetable-based foods.

Basic Analysis:

Alcohol	14,6
PH	3,7
Total Acidity (H ₂ SO ₄)	3,28 g/lit.
Volatile Acidity (C ₂ H ₄ O ₂)	0,46 g/lit.
Residual Sugar	2,01 g/lit.
Free (SO ₂)	0,028 g/lit.