



KAIKEN Malbec 2008

Kaiken Malbec presents a vivid ruby red color with purple hues.

On the mouth, mature red fruits and chocolate are vividly present, mixing harmoniously with the oak, while violet aromas enhance the wine's complexity on the nose.

A velvety wine, with excellent structure and abundant, mature tannins providing unequalled silkiness.

The wine is a faithful exponent of Malbec's potential in Argentina, with unique characteristics, blending both intensity and softness along with a long and persistent finish

Denomination of Origin: Mendoza, Argentina

Grape Varieties: 95% Malbec
5% Cabernet Sauvignon

Oak Aging 60% American oak aging for 8 months

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

Winemaking

The grapes are hand harvested from 15 year old vines located in the First zone of Mendoza, a small portion of grapes from the Uco Valley are used to enhance the wine's complexity and mouth structure

- *Grapes are hand harvested using 15kg bins*
- *After harvest all bunches are carefully inspected manually before entering the winemaking process*
- *Once in the tank, the grapes undergoes prefermentative maceration for 3 days at 10°C (50° F)*
- *Alcoholic fermentation at low temperatures 12° C (54° F) for 10-12 days*
- *Post fermentation maceration for 7 to 12 days*

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	14,5	pH	3,69
Total Acidity (H ₂ SO ₄)	3,43 g/lt.	Volatile Acidity (C ₂ H ₄ O ₂)	0,62 g/lt.
Residual Sugar	2,4 g/lt.	Free So ₂	0,032 g/lt.