



KAIKEN Malbec 2011

The wine presents a vivid ruby red color. On the nose it shows generous intensity and freshness, showing mature red fruits and some spiciness, accompanied by vanilla aromas coming from the oak aging that enhance the wine complexity.

On the mouth it has a nice acidity with velvety, round and elegant tannins

It's a fresh and joyful wine, were acidity is in perfect balance, a faithful example of the quality of the Mendoza first zone

Denomination of Origin: Mendoza, Argentina

Grape Varieties: 96% Malbec

4% Cabernet Sauvignon

Oak Aging 60% French oak aging for 6 months

Yield of Vineyard: 10 tons per hectare (4.0 tons per acre)

Winemaking

70% of the grapes are hand harvested from 40+ year old vines from the first zone (Agrelo, Vistalba), which adds elegance and softness and combined with grapes from the Uco Valley (30%), adding power and mouth structure to this Malbec

- 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 7 days at 10°C (50° F)
- Alcoholic fermentation at low temperatures 25-28° C (77-82° F) for 10-15 days
- Post fermentation maceration for 10 to 15 days

Filtering: One very light filtering (5µ) prior to bottling

Cellaring Recommendations: Up to 5 years

Recommended Serving Temperature: 16 – 18° Celsius (61 – 64° 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, stews and pastas.

Basic Analysis:

Alcohol	14,4	pH	3,65
Total Acidity (H ₂ SO ₄)	3,57 g/lit.	Volatile Acidity (C ₂ H ₄ O ₂)	0,50 g/lit.
Residual Sugar	2,60 g/lit.	Free So ₂	0,029 g/lit.