



## KAIKEN RESERVA MALBEC 2012

### TASTING NOTES

Our Malbec Reserva has an intensely ruby red color, the nose reveals fruity aromas that intermingle with aromas of wildflowers and a predominance of black fruits such as blackberries accompanied by notes of coffee and chocolate flavors that develop with oak aging.

The palate is smooth, with a well-balanced acidity, round and elegant tannins, and medium-long persistence on the finish.

### SERVICE

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

### TECHNICAL INFORMATION

**VINEYARDS:** 100% of the grapes come from the Agrelo vineyard, where most of the vines were planted prior to 1970.

**VARIETAL COMPOSITION:** 96% Malbec, 4% Cabernet Sauvignon

**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:** 100% of the blend was aged for 6 months in French oak barrels.

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

### ANALYTICAL INFORMATION

**ALCOHOL:** 14,4 %

**TOTAL ACIDITY (G/L):** 3.70

**RESIDUAL SUGAR (G/L):** 2.80

**PH:** 3.70

**VOLATILE ACIDITY (G/L):** 0.5

**FREE SO<sub>2</sub> (PPM):** 31.0