

KAIKEN RESERVA CABERNET SAUVIGNON 2014



VINEYARDS

All the grapes used for our Kaiken Cabernet Sauvignon are sourced from Agrelo vineyards. Agrelo is located 60 km away from the city of Mendoza, 950 m.a.s.l. This silty clayey terroir sits on rocks swept down the Andes through water erosion and located two meters below surface. The climate is warmer than in the Uco Valley yielding grapes with more fruity flavors and aromas and very soft tannins.

HARVEST REPORT

2014's harvest followed an ordinary spring with normal rainfalls and temperatures. Early-summer (December) temperatures were very high with heavy rainfall. White grape varieties ripened earlier. March and April were marked by high humidity, low temperature, and many cloudy days, which, in the case of red varieties, yielded spicy and floral aromas.

WINEMAKING

The fruit for our Cabernet Sauvignon Reserva was hand-picked into 300kg-bins in March. The process was aimed at preserving berry quality and, therefore, fruit was selected manually in the winery. Must was fermented and macerated approximately for one month. After fermentation, 40% of the wine was aged for six months in French oak barrels, while the remaining 60% received no wood contact to highlight the fruity character of the wine and obtain soft silky tannins. Wine was slightly filtered through cartridges. After bottling, the wine was allowed to age in the bottle for at least six months to ensure full expression and optimum drinking conditions.

TASTING NOTES

Our Kaiken Cabernet Sauvignon Reserva has been made for daily consumption. With a great fruity character and incredibly soft tannins, this wine is wonderfully versatile and can be paired with many different kinds of dishes. A soft, deep red colored wine of medium to high intensity, with an expressive fruity nose with dominant notes of fresh red fruit intertwined with aromas of tobacco and spices from French oak aging. In the palate, the distinctive flavors of Cabernet Sauvignon are marked by an unusual beautiful softness in the mouth that allows pairing with different dishes and styles of cooking. These unique characteristics derive from Agrelo's distinctive terroir.

SERVING TIPS

Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°F; <15°C) and dry place protected from direct light exposure. Decanting is not necessary.
appellation of origin: Mendoza, Argentina.

VARIETY: 95% Cabernet Sauvignon, 5% Malbec

CLONE SELECTION: Massal Selection

YIELD: 10 ton/ha

BASIC ANALYSIS

ALCOHOL: 14%

PH: 3.7

TOTAL ACIDITY (H₂SO₄): 3.9 g/l

RESIDUAL SUGAR: 2.5 g/l

FREE SO₂: 0.031 g/l