



## KAIKEN RESERVA ROSÉ OF MALBEC 2013

### TASTING NOTES

Bright and lively raspberry red in color. The nose reveals this wine's freshness with aromas of fresh cherries and strawberries accompanied by elegant floral notes recalling violets and jasmine. The friendly palate has an excellent balance between softness and acidity leading to a vibrant finish. This is a fresh, sensuous, and enveloping wine, perfect with a wide range of dishes. This wine combines the unique freshness of the best rosés with the body and unique softness of our beloved Malbecs.

### SERVICE

Serve at 12°–15°C (53°–59°F). Our Kaiken Rose presents good structure on the palate, which makes it very versatile for food pairing, ideal with white meats, salads, sushi, and sashimi.

### TECHNICAL INFORMATION

**VINEYARDS:** The grapes for this wine come from our Vistalba Finca—the same estate that produces our Kaiken Ultra Malbec. Canopy management is kept to a minimum in this vineyard in order to preserve the variety's fresher characteristics.

**VARIETAL COMPOSITION:** 100% Malbec

**HARVEST:** Manual, over a two-week period in March (4 weeks earlier than for Kaiken Ultra)

**RECEPTION:** Manual selection of bunches prior to entering the cellar

**VINIFICATION:** Prefermentative maceration for 21 hours at 10°C. The must is then separated from the skins, decanted for 24 hours, and then fermented at low temperatures (10°C) for 40 days.

**AGING:** No oak contact

**FINING & FILTERING:** Low temperature fining, cold stabilization, and sterile filtration.