

KAIKEN ROSÉ 2015



VINEYARDS

Our Terroir Rosé is made with grapes from vineyards in the Agrelo zone, 950 meters above sea level and 60 km from the city of Mendoza. This zone has a very good enological reputation and is recognized for its ideal conditions for premium-quality wine. The valley is also known for its pronounced daily temperature differential created by hot days and cool nights. These are the ideal conditions for rosé wines because the low nighttime temperatures allow the grapes to maintain their fruity aromas while enhancing good acidity in the final wines.

VINTAGE REPORT

The 2014–2015 growing season produced good quality rosé wines because late summer rains resulted in wines that were fresher than usual. The harvest took place at the normal time in early March. The spring of 2014 presented very mild temperatures, and that, combined with the absence of snowfall and frost resulted in a slight increase in yields per hectare. The summer was damp and cool due to a series of seasonal rains that allowed the grapes to ripen slowly and evenly without losing the desired level of acidity.

VINIFICATION

The grapes for our Kaiken Rosé were hand picked in early March and transported to the cellar in 20-kg trays. The harvest took place early in the morning to keep the grapes as cool as possible until they reach the winery. Upon reception they were destemmed, crushed, and deposited directly into tanks for a pre-fermentation maceration for 24–36 hours. The must was then drained and the skins were pressed. Enzymes were then applied and the must was allowed to decant for at least 48 hours before it was racked off its coarse lees. Fermentation took place at low temperatures (12°–16°C) over the course of three weeks. When finished, the new wine was decanted and racked to eliminate the coarsest lees created during the process. The wine maintains its turbidity for approximately six months prior to bottling, during which time it gains depth on the palate thanks to regular lees stirring. The wine was filtered with a sterile membrane cartridge and had no contact with oak.

TASTING NOTES

Our Kaiken Rosé features an intense, brilliant, and very attractive cherry-red color. The nose impresses with pronounced aromatic intensity that recalls fresh strawberries, cherries, and plums leading to an interesting and elegant touch of fresh flowers. The palate is expressed precisely according to the enological plan for a smooth wine with pronounced fruit, refreshing acidity, and very good balance, which allows it to pair very well with a variety of light foods and dishes or may be enjoyed on its own. The finish is long and persistent.

SERVING RECOMMENDATIONS

Serve at no more than 12°–13°C (53°–55°F), and store in a cool, dry place at less than 15°C (59°F) and away from sources of light. Decanting is not necessary.

DENOMINATION OF ORIGIN: Mendoza, Argentina

VARIETAL COMPOSITION: 100% Malbec

CLONE SELECTION: Massal

VINEYARD YIELD: 9-12 ton/ha

BASIC ANALYSIS

ALCOHOL: 13.5%

PH: 3.15

TOTAL ACIDITY (H₂SO₄): 3.5 gr/l

RESIDUAL SUGAR: 4.29 gr/l

FREE SO₂: 0,032 ppm