



## **KAIKEN “TERROIR SERIES”**

### **Corte**

### **Cabernet Sauvignon - Malbec - Petit Verdot 2011**

#### **TASTING NOTES**

*Intense red colour. Powerful in the nose, showing a varied gamut of aromas, which give elegance to this wine. Red fruit aromas, such as plum, can also be detected, along with the floral notes characteristic of Malbec. Chocolate and vanilla from oak aging. Powerful in the mouth, yet very soft and silky, backed by the structure and depth of Petit Verdot.*

#### **SERVICE**

*Serve at room temperature. The tannic structure of this wine, as well as its complex nose, make it ideal to serve with roast meat and stews or casseroles.*

*We recommend decanting before serving.*

#### **TECHNICAL DATA**

**Vineyards:** *The Cabernet grapes come mainly from our vineyards in Agrelo, while the Malbec and Petit Verdot are from the Uco Valley.*

**Varietal Composition:** 80% Cabernet Sauvignon  
12% Malbec  
8% Petit Verdot

**Harvest:** *In 15 kilo cases.*

**Reception:** *The grapes are manually sorted before entering the winery.*

**Vinification:** *Pre-fermentative maceration for 7 days at 10° C. Alcoholic fermentation between 10 and 12 days at temperatures between 25 and 28° C. Post-fermentative maceration between 7 and 15 days.*

**Maturation:** *80% of the blend in previously used French oak barrels (1 to 3 times) during 7 months.*

**Clarification and Filtering:** *Natural clarification and very mild filtering (5µ) previous to bottling.*

#### **BASIC ANALYSIS**

Alcohol	14,5%	pH	3,72
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3,7 g/l.	Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0,58 g/l.
Residual Sugar	2,8 g/l.	Free SO <sub>2</sub>	27 ppm