



KAIKEN TERROIR SERIES CORTE

CABERNET SAUVIGNON - MALBEC - PETIT VERDOT 2012

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 vainilla 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 INFORMATION

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 5 days at 10° C. Alcoholic fermentation for 7 days at 18° C. Post-fermentative maceration for 10 days.

MATURATION: 50% of the blend in previously used French oak barrels (1 to 3 times) during 10 months.

CLARIFICATION & FILTERING: Natural clarification and very mild filtering (5μ) previous to bottling.

ANALYTICAL INFORMATION

ALCOHOL: 14 %

TOTAL ACIDITY (H₂SO₄): 3.81 g/l

RESIDUAL SUGAR: 2.8 g/l

PH: 3.6 g/l

VOLATILE ACIDITY (C₂H₄O₂): 0.58 g/l

FREE SO₂: 27 ppm