

KAIKEN TERROIR SERIES CABERNET SAUVIGNON 2014

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. In the case of Malbec, grapes produced wines with outstanding color intensity.

VINEYARDS: The grapes used to make our Terroir Series Cabernet Sauvignon are sourced from our Vistaflores vineyard—located 1,300 meters above sea level.

SERVING TIPS

We recommend 30-minute decanting (to increase oxygenation) for full display of delicious flavors and aromas. 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.

TASTING NOTE

Our Terroir Series Cabernet Sauvignon, Malbec, Petit Verdot exhibits the best of each variety used in this elegant blend. This wine of deep red color with shades of ruby displays ripe red fruit in the nose reminiscent of plums and notes of cherries intertwined with black fruit, spices, chocolate and coffee aromas from the blending process and French oak aging. In the mouth, the unmistakable power of Petit Verdot provides firm tannins that linger in the palate. Fruity flavors appear once more leading to an elegant finish with a soft texture.

WINEMAKING

The fruit for our Terroir Series Cabernet Sauvignon was hand-picked into 10kg-trays in April. The process was aimed at preserving the berries, which were selected manually in the winery to ensure removal of any foreign particles capable of affecting final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. After one-month fermentation (including maceration), 50% of the wine was decanted into French oak barrels (1/3 was aged in new barrels for 10 months, and 2/3 into 2nd- and 3rd-use barrels) to highlight the fruity character of our wines. Wine was filtered through cartridges, bottled, and aged in the bottle for at least one year to ensure full expression and optimum drinking conditions.

APPELLATION OF ORIGIN: Vista Flores- Mendoza, Argentina

VARIETIES USED: 80% Cabernet Sauvignon, 12% Malbec and 8% Petit Verdot

CLONE SELECTION: Massal selection.

YIELD: 8 to 9 ton/ha (3 to 3,4 ton/acre)

PRE-FERMENTATIVE MACERATION: 5 days at 10°C

ALCOHOLIC FERMENTATION: 7 days at 28°C

POST-FERMENTATION MACERATION: 15 days at 22°C

BASIC ANALYSIS

ALCOHOL: 14%

PH LEVEL: 3,6

TOTAL ACIDITY (H₂SO₄): 3,75 gr/lt

RESIDUAL SUGAR: 1,9 gr/lt

FREE SO₂: 32 ppm

