



KAIKEN Ultra Chardonnay 2011

The Chardonnay shows a golden hue with green undertones, on the nose tropical fruits are evident as pineapple and mature apricot flavors are accompanied by an elegant touch of vanilla due to the wine oak ageing in French oak barrels.

On the mouth it's a complex and silky wine with an elegant acidity that translates into a fine freshness, it has a long finish were tropical fruits reappear to invite us to enjoy another glass of this elegant and enjoyable Chardonnay.

Vineyards: *The grapes are produced in the micro-region of Gualtallary, part of Mendoza's prestigious Uco Valley at an altitude of 1200 mts (3900 ft).*

Denomination of Origin: *Mendoza, Argentina.*

Grape Varieties: *100% Chardonnay.*

Total Production: *2.000 cases (6x750ml).*

Yield of Vineyard: *6 tons per hectare (2.4 tons per acre). Grapes are hand harvested using 15kg bins.*

Reception: *The best grapes are manually selected before starting the winemaking process.*

Vinification:

- *Prefermentative maceration of 1/3 of grapes for 6 hours at 8° C (46° F).*
- *Remaining 2/3 of grapes no prefermentative maceration.*
- *Alcoholic fermentation for 20 to 30 days at 10-13° C (50-55° F) .*

Oak Aging: *40% Aged in French oak barrels for 12 months.*

Cellaring Recommendations: *While ready to enjoy now, this wine will age well for up to 8 years.*

Clarification and Filtration: *Natural clarification and one very light filtering prior bottling.*

Basic Analysis:

% Alcohol (v/v)	14.5	pH (g/l)	3.4
Total Acidity (H ₂ SO ₄) (g/l)	3.82	Volatile Acidity (C ₂ H ₄ O ₂) (g/l)	0.35
Residual Sugar (g/l)	1.8		