

KAIKEN ULTRA CHARDONNAY 2014



TASTING NOTE

Our Ultra Chardonnay 2014 displays a beautiful gold color with a greenish rim. The nose unveils aromas of pineapple, white peach, and banana, delicately intertwined with mineral notes and subtle exquisite aromas from French oak aging. With a rich mouthfeel, the palate is complex, fresh, and supple with a balanced refreshing natural acidity that leads into a long pleasant finish with fresh fruit.

SERVING

Our Chardonnay Ultra is a delicate wine of great finesse. We recommend serving at 53°-59°F (12°-15°C) paired with grilled salmon with a butter-based sauce, seafood pasta, or a fresh summer Caesar salad. Store in a cool (<15°C) and dry place, protected from direct light exposure.

TECHNICAL INFORMATION-VINEYARDS

The vineyards that produced our Chardonnay Ultra are located in Gualtallary, an area characterized by cold Southern winds and low temperatures—the lowest in the valley—that create marked day/night temperature variations. Gualtallary's marine alluvial soils are highly calcareous.

HARVEST REPORT

2014's spring was marked by above-average temperatures but low rainfall—which favored grapes' health. White grape varieties were picked earlier to preserve natural acidity and freshness. adelantamiento en la cosecha de las variedades blancas para preservar la frescura y la acidez natural.

WINEMAKING

The fruit for our Chardonnay Ultra was hand-picked into 10kg-trays in late February. The process was aimed at preserving the berries, which were selected manually in the winery—before crushing—to ensure removal of any foreign particles capable of affecting final product quality. Before fermentation, only 33% of grapes were macerated for six hours at 46°F (8°C). 70% of must was fermented in small tanks under optimum conditions to preserve vineyard character and qualities, while the rest was fermented in new French oak barrels and aged for 12 months. Fermentation at 10°C-13°C took between 20 and 30 days. r un período que fluctúa entre los 20 y 30 días a temperaturas que van de 10°C a 13°C.

APPELLATION OF ORIGIN: Gualtallary-Tupungato-Mendoza

VARIETIES USED: 100% Chardonnay

CLONE SELECTION: Massal selection.

YIELD: 6 to 8 ton/ha

PRE-FERMENTATIVE MACERATION: only 30% for 6 hours at 8°C

ALCOHOLIC FERMENTATION: approximately 25 days at 12°C

BASIC ANALYSIS

ALCOHOL: 14%

TOTAL ACIDITY (H₂SO₄): 4.1g/l

RESIDUAL SUGAR: 3,8 g/l

pH LEVEL: 3,30

FREE SO₂: 28ppm