



KAIKEN Ultra Cabernet Sauvignon 2004 / Argentina

Holding a striking, deep- violet color, Kaiken Ultra Cabernet Sauvignon 2004, delivers a high concentration of red fruit, noticeable tints of strawberry, dry herbs, tobacco and coffee. At the palate, a full-bodied, highly concentrated, fruity wine supported by an excellent structure of tannins and acidity, provides a pleasurable finish. A wine to enjoy immediately or to be kept for another 10 years.

Denomination of Origin:
Mendoza, Argentina.

Grape Variety:
Cabernet Sauvignon 90% (Agrelo 100%).
Malbec 10% (Agrelo 100%).

Yield of Vineyard:
6 tons per hectare.

Oak Aging:
80% aged in French Oak barrels for 12 months.

Total Production:
Approximately 4.000 boxes.

Cellaring Recommendations:
It may be enjoyed immediately or stored for up to 10 years.

Recommended Serving Temperature:
Recommended 30 minutes decanting before drinking.
17° to 18° C.

Gourmand notes:
This full- bodied, robust wine is a perfect match for intense- flavored cuisine, such as lamb, lean meats, grilled tenderloin, Beef Bourguignon, or spicy-sauced steaks.

Basic Analysis:

Alcohol	14.7
PH	3.7
Total Acidity (H ₂ SO ₄)	3.33 g/l
Volatile Acidity (C ₂ H ₄ O ₂)	0.61 g/l
Residual Sugar	1.8 g/l
Free (SO ₂)	0.025 g/l