



KAIKEN Ultra Cabernet Sauvignon 2005 / Argentina

An intense red ruby color characterizes Kaiken Ultra Cabernet Sauvignon 2005, becoming that long awaited dream-like harvest, providing high blackberry concentration, remarkable presence of blackberries and blueberries, exquisitely spiced coffee and chocolate. At the palate, it is ample, full-bodied and highly concentrated, with the presence of fresh fruit flavors and an extraordinary structure of silky tannins and profound acidity, with a gratifying, long finish. It may be consumed immediately or stored for up to 10 years.

Denomination of Origin:
Mendoza, Argentina.

Grape Variety:
Cabernet Sauvignon 92% (Agrelo 100%).
Malbec 8% (Agrelo 100%).

Yield of Vineyard:
6 tons per hectare.

Oak Aging:
100% 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.
16° C.

Gourmand notes:
The best complement to intense flavors, such as roasted or grilled lamb, beef, goat and pork as well as mature cheese and gourmand pasta.

Basic Analysis:

Alcohol	14.5
PH	3.67
Total Acidity (H ₂ SO ₄)	3.33 g/lit
Volatile Acidity (C ₂ H ₄ O ₂)	0.58 g/lit
Residual Sugar	1.8 g/lit
Free (SO ₂)	0.025 g/lit