



KAIKEN Ultra Cabernet Sauvignon 2006 / Argentina

Kaiken Ultra Cabernet 2006 has an intense ruby red color, the wine showcases red fruits flavors with spices and cedar notes, a wine of elegant notes and great complexity on the nose.

On the mouth we find a unique combination between the Cabernet Sauvignon's intensity, provided by the vines located in our vineyard in Agrelo combined by the silkiness of the tannins given by the old vines located in the first zone.

Denomination of Origin:

Mendoza, Argentina

Grape Varieties:

*96% Cabernet Sauvignon
4% Malbec*

Yield of Vineyard:

6 tons per hectare. Hand picked grapes, most of them sourced from 50+ year old vines located in the first zone (Agrelo, Lunluta, Pedriel).

Oak Aging:

80% Aged in French oak barrels for 12 months

Cellaring Recommendations:

While ready to enjoy now, this wine will age well for up to 10 years

Recommended Serving Temperature:

*Recommended one hour decanting before drinking
Temperature: 18 - 20 ° Celcius / 65 ° Fahrenheit*

Food pairing:

Recommended to accompany strong flavored foods like lamb, beef and pork meats and gourmet pastas.

Basic Analysis:

Alcohol (v/v)	14.5
pH	3.7
Total Acidity (g/l)	3.43
Volatile Acidity (g/l)	0.56
Residual Sugar (g/l)	2.8
Free SO ₂ (g/l)	0.026