



### **KAIKEN Ultra Cabernet Sauvignon 2007**

*Of ruby red color, this special Cabernet Sauvignon shows black cherry aromas accompanied by chocolate and spices that enhance its elegance and complexity.*

*On the mouth there is 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 found in the first zone.*

*A wine with a very long finish, its aftertaste shows chocolate notes and caramelized condensed milk (dulce de leche) flavors.*

**Denomination of Origin:** Mendoza, Argentina

**Grape Varieties:** 98% Cabernet Sauvignon / 2% Malbec

**Yield of Vineyard:**

- 6 tons per hectare (2.5 tons per acre). Hand picked grapes, most of them sourced from 50+ year old vines located in the first zone (Agrelo, Lunluta, Pedriel).

**Winemaking:**

- Prefermentative maceration for seven days at 10° C (50° F)
- Alcoholic fermentation for 10 to 12 days at 25°-28° C (77°-82° F)
- Post fermentative maceration for 10-15 days

**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	14.9
pH	3.79
Total Acidity (H2 SO4) (g/l).	3,33
Volatile Acidity (C2H4O2) (g/l)	0,66
Residual Sugar (g/l)	3.3
Free SO2 (g/l)	0.021