



KAIKEN Ultra Cabernet Sauvignon 2010

Of ruby red color, Kaiken Ultra Cabernet Sauvignon is both an elegant and complex wine, showing hints of mature red berries, tobacco and spices accompanied by vanilla notes coming from the aging in French oak barrels. On the mouth it is a dense, mouth filling wine showing good structure with very soft tannins due to an optimal grape picking time at the vineyards

The wine is ready to be enjoyed now and has a cellaring potential of 10+ years

Grape Varieties: 96% Cabernet Sauvignon / 4% Malbec

Yield of Vineyard: 7.5 tons per hectare (3 tons per acre)

Hand harvested using 15kg bins. The best grapes are manually selected before starting the winemaking process

Yield of Vineyard:

- 7.5 tons per hectare (3 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 red meats with spicy sauces, it softness also makes it a good choice to accompany creamy cheeses.

Basic Analysis:

Alcohol	14.7	pH	3.8
Total Acidity (H2 SO4) (g/l).	3.23	Volatile Acidity (C2H4O2) (g/l)	0.58
Residual Sugar (g/l)	2.37	Free SO2 (g/l)	0.030