

## KAIKEN ULTRA CABERNET 2014



### TASTING NOTES

Our Cabernet Sauvignon Ultra 2014 is an outstanding exponent of Mendoza's elegant and powerful wines. With the vibrant deep red color so typical of this variety, this wine displays great elegance and balance in the nose. Ripe fruit aromas evoke prunes, strawberries, and cherries intertwined with spicy notes, such as black pepper, tobacco, and sweet red pepper. The palate reveals an exceptionally powerful wine with the characteristic round and opulent tannins from grapes grown in Vistalba's unique terroir. A pleasant and persistent finish displays more red fruit notes, but this time intertwined with vanilla and chocolate from oak aging.

### FOOD PAIRING AND SERVING TIPS

Our Cabernet Sauvignon Ultra is an elegant, pleasant, and powerful wine. Therefore, we recommend 30-minute decanting for full display of delicious flavors and aromas. Serve at 59°-63°F (15°-17°C) with game and elaborate dishes or just enjoy with ripe or strongly flavored cheese. Store in a cool (<15°C) and dry place, protected from direct light exposure.

### TECHNICAL INFORMATION

**VINEYARDS:** 100% of the fruit used for our Cabernet Sauvignon Ultra was sourced from our Vistalba vineyard. This fine 80-year old vineyard gives wines of outstanding elegance, structure, and power. Our vines are grown 1,125 meters above sea level and 800 meters away from the Mendoza River. 50 centimeters of alluvial soil (20% clay) on top of gravel from the river yield concentrated high-quality fruit.

**HARVEST REPORT:** 2014's harvest followed an ordinary spring with normal rainfalls and temperatures. Early-summer (December) temperatures were very high with heavy rainfall. White grape varieties ripened earlier. March and April were marked by high humidity, low temperature, and many cloudy days, which, in the case of red varieties, yielded spicy and floral aromas.

**WINEMAKING:** The fruit for our Cabernet Sauvignon Ultra was hand-picked, in April, into 15kg-trays to preserve the berries, which were then selected manually in the winery to ensure removal of any foreign particles capable of affecting final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. After one-month fermentation (including maceration), the wine was decanted into French oak barrels (1/3 into new barrels and 2/3 into 2nd- and 3rd-use barrels) to highlight the fruity character of our wines. Wine was aged in barrels for 12 months and was slightly filtered through cartridges before bottling. The wine was allowed to age in the bottle for at least one year to ensure full expression and optimum drinking conditions.

**APPELLATION OF ORIGIN:** Vistalba-Lujan de Cuyo-Mendoza

**VARIETY:** 95% Cabernet Sauvignon and 5% Malbec

**CLONE SELECTION:** massal selection

**YIELD:** 4.5 to 5 ton/ha (3 to 3.4 ton/acre)

**PRE-FERMENTATIVE MACERATION:** 7 days at 10°C

**ALCOHOLIC FERMENTATION:** approximately 7 days at 28°C

**POST-FERMENTATION MACERATION:** 14 days at 22°C