

KAIKEN ULTRA MALBEC 2014



TASTING NOTES

Our Malbec Ultra 2014 is an outstanding exponent of this harvest, mostly dominated by floral, spicy, and elegant notes. This deep brilliant red-colored wine with purplish tones displays distinctive rich aromas. The nose has interesting spicy and floral notes — a clear expression of a cool year—intertwined with black fruit aromas reminiscent of blueberries and blackberries that show this variety's great typicity. Good structure and soft tannins call for a second glass. The finish is fresh, complex, and persistent with fruit notes and subtle spicy undertones of rosemary, thyme, and dry flowers.

FOOD PAIRING AND SERVING TIPS

Our Malbec Ultra is an elegant wine with refined tannins and good persistence. Therefore, we recommend 30-minute decanting for full display of delicious flavors and aromas. Serve at 59°-63°F (15°-17°C) with casserole or not too elaborate red meat dishes or just enjoy with ripe cheese. Store in a cool (< 15°C) and dry place, protected from direct light exposure.

TECHNICAL INFORMATION

VINEYARDS: The fruit for our Malbec Ultra was sourced from the Uco Valley. Variations in altitude and soil type result in grapes with distinct characteristics that give unique and highly-complex wines. Grapes are sourced from three vineyards with unique characteristics and superior quality terroirs. These vineyards are grown at different altitudes: Vistaflores at 1,400 m.a.s.l.; Gualtallary at 1,300 m.a.s.l.; and Altamira at 1,100 m.a.s.l. In spite of location and altitude variations, all three soil types are similar: alluvial soil with some sand and silt surface layers on top of very rocky layers that provide excellent drainage and ideal conditions to grow highly concentrated grapes.

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. In the case of Malbec, grapes produced wines with outstanding color intensity.

WINEMAKING:

The fruit for our Malbec Ultra was hand-picked into 15kg-trays in April. The process was aimed at preserving the berries, which were 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.

APPELLATION OF ORIGIN: Mendoza

VARIETY: 100% Malbec

CLONE SELECTION: massal selection

YIELD: 6 to 7 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

BASIC ANALYSIS

ALCOHOL: 14.5°

TOTAL ACIDITY (H₂SO₄): 4.01 g/l

RESIDUAL SUGAR: 2.5g/l

PH LEVEL: 3.60

FREE SO₂: 30ppm