



KAIKEN Mai 2008

This attractive Malbec surprises with its intensity and vibrant purple color.

On the nose it has clear mineral and spicy notes due to the altitude of the vineyards the grapes grow, combined with the classic varietal aromas of black fruits and mature cherry, that are accompanied by vanilla and coffee notes given by the French oak aging. On the mouth the wine expresses great structure, roundness and long persistence

Our best Malbec combines elegance, power and complexity, showing the outstanding characteristics of each winemaking region into a wine of great charm that becomes unforgettable and can be enjoyed now or kept for at least 15 years

Vineyards: *The grapes are produced in three vineyards, 20% is sourced from our Agrelo Estate, which brings character and flower notes on the nose, 40% is from our Vistalba Estate, bringing elegance and balance to our Malbec and 40% is from the Uco Valley, providing all the minerality present on the nose and also structure and power on the palate.*

Denomination of Origin: Mendoza, Argentina

Grape Varieties: 100% Malbec

Total Production: 2,000 cases (6 x 750)

Yield of Vineyard: 5 tons per hectare (2 tons per acre)

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

Winemaking:

- Prefermentative Maceration for ten days at 8° C (46° F)
- Alcoholic fermentation for 10 to 12 days at 25-28° C (77-82° F)
- Post fermentative maceration for 10-15 days

Oak Aging: 100% Aged in new French oak barrels for 18 months

Filtering:

One soft filtering (5µ) prior to bottling.

Cellaring Recommendations:

While ready to enjoy now, this wine will age well for at least fifteen years.

Recommended Serving Temperature/Decanting:

- Recommended 30 minutes decanting before drinking
- Temperature: 18 – 20 ° Celsius / 64 – 68 ° Fahrenheit

Food pairing: *Due to the wine complexity and structure, it's recommended with deer, wild fowl or stew meat; ideal to accompany strong and complex cheeses.*

Basic Analysis:

% Alcohol (v/v)	15	pH	3.70
Total Acidity (g/l)	3.36	Volatile Acidity (g/l)	0.59
Residual Sugar (g/l)	3.17		