



KAIKEN MAI 2009

TASTING NOTES

This attractive Malbec impresses with its intense red color and attractive violet tones. The nose offers aromas of black fruits such as blueberries and blackberries accompanied by spice notes as well as vanilla, dark chocolate, and tobacco from aging in French oak barrels. The palate expresses tremendous potency and elegance accompanied by a smooth and pleasing finish. The wine can be enjoyed immediately or cellared for 15 years.

TECHNICAL INFORMATION

VINEYARDS: The grapes that are part of our 2009 Mai come from the Vistalba zone of Mendoza, which is considered one of the most exclusive sectors for wine production due to its terroir and its old vines. The vineyard is 100% organically and biodynamically managed.

DENOMINATION OF ORIGIN: Mendoza, Argentina

GRAPE VARIETIES: 100% Malbec

RECEPTION: Manual selection of the best bunches prior to entering the cellar.

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

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

TOTAL ACIDITY (g/L): 4,46

RESIDUAL SUGAR (g/L): 2.4

PH: 3,70

VOLATILE ACIDITY (g/L): 0.59