

## KAIKEN MAI 2010



### HARVEST REPORT

This harvest weather conditions were characterized by the presence of a cool spring and lack of rains, both of which had a positive impact on the final quality of the grapes. Fruit health varied from excellent to superb and grapes ripened slowly and evenly. Overall, yields were significantly lower than previous years, and we harvested fruit of greater concentration and balance. Summer was hotter and dryer than expected, with no rain, which resulted in healthy grapes of optimal ripeness.

### VINEYARD

MAI 2010 is crafted from grapes sourced from vineyards in Vistalba in Mendoza. Some of the oldest vineyards of the region are located in this area, which is considered one of Argentina's greatest terroirs for premium quality wines. The vineyard is more than 100 years old and naturally produces very low yields of extraordinarily concentrated grapes. Vineyard management is 100% organic and work is carried out according to the principles of biodynamic agriculture.

### WINEMAKING

Fruit was hand-harvested and transported in 10-kilo trays that minimise damage to the berries and preserve the quality of the grapes, which were hand selected at the winery. Afterwards the must was fermented in small tanks which allowed us to carry out fermentation under optimal conditions, preserving characteristics and qualities that the vineyard imparts to the grapes. Alcoholic fermentation lasted on average 7 days at temperatures that varied from 25°C – 30°C (77°F – 86°F) followed by a post-fermentation maceration that lasted approximately 15 days, depending on each particular lot. Finally, barrel ageing took place in new French oak barrels for a period of 18 months.

### TASTING NOTES

Our Mai 2010 is astonishingly deep-red in colour, with a bright ruby hue around the rim. On the nose, the wine shows multi-layered aromatic intensity that immediately engages the senses. Notes of plum, strawberry and blueberry mingle elegantly with rosemary, tobacco and cinnamon. The wine shows its wonderful structure, velvety tannins and length on the palate and can be layed down for up to 15 years, but it can also be enjoyed now.

### WINE SERVICE RECOMMENDATIONS

Decanting the wine at least 30 minutes before serving is highly recommended, so that the wine can breathe, reach its fullest expression and reveal its many delicious aromas and fruit flavours. Serve at no more than 15°C-17°C (59°F-63°F), and cellar in cool, dry conditions, below 15°C (59°F), and away from light.

**DENOMINATION OF ORIGIN:** Mendoza, Argentina

**VARIETAL COMPOSITION:** 100% Malbec

### WINE ANALYSIS

**ALCOHOL:** 15°

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,94

**RESIDUAL SUGAR:** 2,1 gr/lit

**PH:** 3,68

**FREE SO<sub>2</sub>:** 30 ppm