



KAIKEN ESTATE CABERNET SAUVIGNON 2018

VINEYARDS

All the grapes used for our Kaiken Estate Cabernet Sauvignon come from our vineyard located in Agrelo, 60 km South of the city of Mendoza, where the vines were mostly planted before 2005. The vineyard is at 950 m.a.s.l. (3,115 ft). This terroir is characterized by soils with silt and clay, with the presence of stones two meters deep derived from water erosion of the Andes mountain range. The climate in this area is slightly warmer than in the Uco Valley, which is reflected in wines with a more fruity profile and soft tannins.

HARVEST REPORT

The temperatures recorded during the winter were lower than average, with minimums of -15.3°C (4.5°F) in Vista Flores and -16.7°C (1.9°F) in Luján de Cuyo, in July. Moreover, on July 16, we had heavy snow that, reached as far as the province's plains.

Temperatures in September and October were cooler than in previous years, at approximately 1° and 2°C (1.8° and 3.6°F) below the historical average. The highlight in Spring was a late frost on October 13 and 14. This caused considerable damage in some areas, such as Agrelo, Vistalba and Altamira, especially to early bud-breaking varieties.

Bud-break occurred around 15 days later than the 2016-2017 season.

The season ended with a total of 150 mm of rain in Vista Flores and 210 mm in Agrelo, making this season the driest of the last four.

The extraordinary fact about this vintage is that the average temperatures in February, March and April were 15°, 20° and 16°C (59°, 68° and 61°F) respectively, well above historical averages. This meant excellent sugar and polyphenolic maturity, resulting in high concentration of aromas and flavors.

The yields were in line with historical values.

WINEMAKING

The grapes were hand-harvested and transported in 300-kilo (660-pound) bins to prevent the berries from being damaged and to preserve the quality of the fruit, which was then manually selected once in the winery.

Alcoholic fermentation and later maceration lasted around 30 days. Sixty percent of the wine was aged for six months in French oak barrels and the rest remained unoaked in order to highlight the fruit flavors and aromas, and to maintain its soft and silky tannins. The wine was slightly filtered using cartridges.

TASTING NOTES

Our Kaiken Estate Cabernet Sauvignon 2018 displays deep, ruby-red color. The nose exhibits a great array of fruity notes, among which fresh red berries stand out, intertwined with aromas of eucalyptus and menthol. In the mouth, a genuine expression of the typical flavors of a Cabernet Sauvignon is perceived, combined with unusual and extraordinary softness. These unique features result from the distinctive terroir of Agrelo, where the grapes grow.

SERVING TIPS

Keep in a fresh, dry place at below 15°C (59°F), sheltered from light. Serve at no more than 15°-17°C (59°-63°F); decanting is not needed.

APPELLATION: Mendoza, Argentina

SUB-REGION: Agrelo, Luján de Cuyo

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

CLONE SELECTION: Mass selection

VINEYARD YIELD: 8 ton/ha (3 ton/acre)

BASIC ANALYSIS

ALCOHOL: 14%

TOTAL ACIDITY (H₂SO₄): 3.9 g/l

RESIDUAL SUGAR: 2.4 g/l

PH: 3.6

FREE SO₂: 32 ppm

WINEMAKING TEAM

Rogelio Rabino & Gustavo Hörmann.

CONSULTING WINEMAKERS

Aurelio Montes Sr. & Aurelio Montes Jr.