



## KAIKEN ESTATE MALBEC 2018

### VINEYARDS

The grapes used for our Kaiken Estate Malbec come from 100% 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). 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. The juice fermented in small tanks, which allows to carry out the fermentation process in optimal conditions, preserving the characteristics and qualities that the vineyard lends the grapes.

Alcoholic fermentation and later maceration lasted around 20 days. Forty 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 Malbec 2018 shows an intense violet red color revealing the youth of wine. On the nose, the wine has aromas of red fruits such as plum and blackberry, which are complemented by notes of chocolate and tobacco. The palate reveals extraordinary freshness and tannic softness.

### 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% Malbec

### BASIC ANALYSIS

**ALCOHOL:** 14%

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3.9 g/l

**RESIDUAL SUGAR:** 2.1 g/l

**PH:** 3.6

**FREE SO<sub>2</sub>:** 31 ppm

### WINEMAKING TEAM

Rogelio Rabino & Gustavo Hörmann.

### CONSULTING WINEMAKERS

Aurelio Montes Sr. & Aurelio Montes Jr.