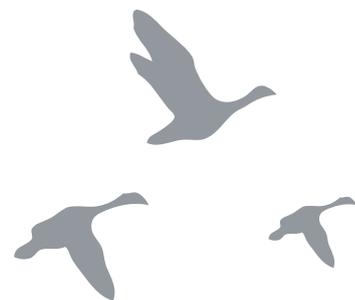


KAIKEN ESTATE MALBEC ROSÉ 2018



VINEYARDS

The grapes used to make our Kaiken Estate Malbec Rosé were sourced from a vineyard located in the district of Agrelo—60 km (37 mi) away from the city of Mendoza and 950 meters (3,115 ft.) above sea level. This area is widely acknowledged as one of the best regions for making premium wines. The marked variation between high and low temperatures (warm days and cool nights) is ideal to make white and rosé wines, as cool nights allow grapes to keep fruity aromas and produce wines with good acidity.

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 used for our Kaiken Estate Malbec Rosé were hand-harvested in March and transported in 20-kg (44-pound) trays. The harvest began early in the morning, to keep the grapes at a low temperature for arrival at the winery. Upon arrival, stalks were removed and grapes were moved directly to a pool where they were left to macerate briefly so as to extract aromas, but not color. The must was then bled, separating the juice from the solid elements. After this process, enzymes were added and the juice was left to settle for at least 48 hours before being racked and separated from sediment. Fermentation was carried out at low temperatures (12°-14°C / 53°-57°F) for approximately three weeks. Once fermentation ended, the wine was left to settle and then racked again to eliminate any sediment that may have built up in the previous stage. The wine remained turbid for another four months before bottling. During this period, lees were regularly stirred up in the wine to impart depth and character to the final product. The wine was filtered using a sterile cartridge membrane. It had no contact with wood during the entire winemaking process.

TASTING NOTES

Our Kaiken Estate Malbec Rosé is known for its soft and attractive salmon-like pink color and exceptional brightness. On the nose, the wine has pronounced aromatic intensity, with notes of fresh strawberry and cherry. The palate is just what the winemakers intended: soft with marked fruity notes, and refreshing, well-balanced acidity, with a long, lingering finish. It is ideal to drink as an aperitif or with a light meal.

STORAGE AND SERVING

Keep in a fresh, dry place at below 15°C (59°F), sheltered from light. Serve at no more than 12°-13°C (53°-55°F); decanting is not needed.

APPELLATION: Mendoza, Argentina

VARIETAL COMPOSITION: 100% Malbec

CLONE SELECTION: Mass selection

VINEYARD YIELD: 9 ton/ha (3.2/acre)

BASIC ANALYSIS

ALCOHOL: 13.5%

TOTAL ACIDITY (H₂SO₄): 4,5 g/l

RESIDUAL SUGAR: 3,2 g/l

PH: 3,35

FREE SO₂: 32 ppm

WINEMAKING TEAM

Rogelio Rabino - Gustavo Hormann.

CONSULTING WINEMAKERS

Aurelio Montes Sr. - Aurelio Montes Jr.

