



KAIKEN ESTATE MALBEC ROSÉ 2017

VINEYARDS

The grapes used to make our Terroir Rosé were sourced from a vineyard located in the district of Agrelo—60 km away from the city of Mendoza at 950 meters above sea level. This area is widely acknowledged as one of the best regions to make premium wines. The marked variation between high and low temperatures (warm days and cool nights) is ideal to make rosé wines. Cool nights allow grapes to keep fruity aromas and give wines with good acidity.

HARVEST REPORT

During January and February, mean temperatures were between 1 and 2 degrees higher than historical averages. Veraison started as usual but lasted longer.

Rainfall was well below historical averages. This resulted in extremely healthy berries, without cryptogamic diseases. Harvest started 20 days earlier than last year, on February 3. The first variety to be harvested was Pinot Noire, which was used to make base wine for sparkling wine. As for white varieties, healthy berries yielded outstanding high-quality wines. Because of thinner clusters and warmer summer temperatures red grapes ripened 10 days earlier. Skin thickness is the outstanding feature this year. Devatting revealed bright-colored wines with intense aromas, especially of fruit.

Basically, 2017 harvest balanced phenolic ripeness and sugar ripeness with perfect acidity yielding wines with great aging potential.

WINEMAKING

The grapes used to make our Kaiken Rosé were hand-picked in early March and carried in 20-kg trays. Harvest starts at dawn to keep grapes at a low temperature as long as possible before their arrival in the winery. Upon arrival, stalks are removed and grapes are crushed. After this, grapes undergo a pre-fermentation maceration (1 hour only). After cold-maceration must is drained off and pomace is pressed. After pressing, winemakers add enzymes and must is decanted at least for 48 hours. The wine is then racked to another tank to separate wine from thicker lees. Fermentation takes place at low temperatures (12°C -14°C; 53.6°F-57.2°F) during approximately 3 weeks. After fermentation, the wine is racked and decanted once more to remove residual thick lees. The wine stays cloudy at least for 6 more months before bottling. During this period lees are regularly stirred up into the wine to impart depth and character to the final product. Sterile filtration is performed with cartridge membrane filters. This wine was not in contact with wood.

TASTING NOTES

Our Kaiken Rosé is marked by an intense and attractive color with shades of salmon pink and extraordinary brightness. In the nose rich aromas evoke notes of strawberry and cherries followed by an elegant and interesting hint of fresh flowers. The palate is just what the winemaker intended: a soft fruity wine with refreshing and well-balanced acidity ideal to drink alone or with a light meal. Long persistent finish.

SERVING TIPS

Maximum serving temperature: 53°-55°F (12°-13°C). Store in a cool (<59°F; <15°C) and dry place protected from direct light exposure. Decanting is not necessary.

APPELLATION OF ORIGIN:

Mendoza, Argentina

VARIETY:

100% Malbec

CLONE SELECTION:

Massal selection

YIELD:

9 ton/ha

WINEMAKING TEAM:

Rogelio Rabino - Gustavo Hormann

CONSULTING WINEMAKERS:

Aurelio Montes, Sr. and Aurelio Montes, Jr.

BASIC ANALYSIS

ALCOHOL: 13%

PH: 3.15

TOTAL ACIDITY (H₂SO₄): 4.2 g/l

RESIDUAL SUGAR: 3.8 gr/l

FREE SO₂: 32 ppm