



## KAIKEN RESERVA MALBEC 2016

### HARVEST REPORT

The 2015-2016 harvest (from November to February) presented mean temperatures well below historic averages. Only in March did temperatures approach mean or close-to-mean values. These proved to be favorable conditions for white varieties. Slow ripening yielded very expressive wines. In Vistalba, January temperatures were well above average. Red varieties were marked by slow ripening until late March, especially as regards sugar content. Then, halfway through April ripening suddenly accelerated.

### VINEYARDS

Our Kaiken Reserva Malbec is made entirely with grapes from our vineyard in Agrelo, 60 km from the city of Mendoza. Most of these vines were planted before 2005 and are grown at an altitude of 950 meters above sea level. The region's climate is warmer than that of the Uco Valley and yields more fruity wines with very soft tannins.

### WINEMAKING

The fruit was hand-picked into 17kg-bins to preserve the berries, which were then selected manually in the winery to ensure final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. After one-month fermentation and maceration the wine was aged in French oak barrels for six months.

### TASTING NOTES

The youth of our Malbec Reserva 2016 can be appreciated in its vivid purplish red color. Fresh fruit aromas evoke strawberries and cherries nicely supplemented by spicy and floral notes. In the palate, this wine reveals an extraordinary freshness and soft tannins.

### SERVING TIPS

Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°/<15°C) and dry place, protected from direct light exposure.

**APELLATION OF ORIGIN:** Mendoza, Argentina

**VARIETY:** 95% Malbec / 5 % Cabernet Sauvignon

### BASIC ANALYSIS

**ALCOHOL:** 13,5°

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,6 gr/l

**RESIDUAL SUGAR:** 1,8 gr/l

**PH:** 3,6

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