



TORRONTÉS 2016

HARVEST REPORT

The harvest of white grapes started on February 23, i.e. 20 days later than previous years. Potential alcohol levels were below historic values. White and rosé varieties are very expressive with refreshing acidity.

Spring was very cold with lower average temperatures as compared to prior years: 34.7°F (1.5°C) for September, 41°F (5°C) for October, 35.6°F (2°C) for November, and 33.8°F (1°C) for December. These temperature variations delayed bud break and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year.

From a technical perspective, 2016 will be remembered as the most challenging harvests of the last 30 years: low yields (close to 40% lower) due to unfavorable climate conditions, rainfall of 27.56 inches (700 mm) during the vegetative period, and a 20-day delay in maturity. However, we managed to make wines of unique character.

VINEYARDS

The grapes used to make our Terroir Series Torrontés are sourced from vineyards in the Cafayate Valley, in the Argentine province of Salta. These vineyards are located 2,000 m.a.s.l. At this altitude cooler climate results in grapes with very good acidity and delightfully fresh wines. The valley and its 80-year old vineyards provide optimum conditions for high quality wines. Old vineyards and valley characteristics both contribute to low yields and highly concentrated aromas.

WINEMAKING

All grapes used in our Terroir Series Torrontés were hand-picked into 20kg-trays in March, just like previous years. Harvest starts at dawn so as to keep the grapes at a low temperature as long as possible before their arrival in the winery. Upon arrival, stalks are removed and grapes are crushed for pressing. Only 15% of the grapes are macerated for four hours to add complexity to the beverage. After pressing, winemakers add enzymes and must is decanted at least for 48 hours. The wine is then racked to another tank to separate it from the thicker lees. Fermentation takes place at low temperatures (12°C -14°C; 53.6°F-57.2°F) during approximately three 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 wine. Sterile filtration is performed with cartridge membrane filters. This wine was not in contact with wood.

TASTING NOTES

Our Kaiken Terroir Series Torrontés is an elegant wine. Its beautiful bright green color has the typical gold shades of this variety. The nose is surprisingly delicious with an extraordinary range of aromas. Typical aromas of citrus, orange peel and grapefruit are intertwined with delicate notes of fresh flowers. In addition to its interesting aromatic profile, in the palate the wine reveals spectacular acidity and fresh flavors. This is a fresh wine with a long finish.

SERVING TIPS

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

APPELLATION OF ORIGIN: Salta, Argentina

VARIETY: 100% Torrontés

CLONE SELECTION: Massal selection

YIELD: 9 ton/ha

BASIC ANALYSIS

ALCOHOL: 12.5 %

PH LEVEL: 3.3

TOTAL ACIDITY (H₂SO₄): 4.07 g/l

RESIDUAL SUGAR: 4.5 g/l

FREE SO₂: 30 ppm

