



# KAIKEN

## TORRONTÉS 2017

### TASTING NOTES

Our Terroir Series Torrontés is an elegant wine with a beautiful, greenish hue. The nose is stunning, with delicious and varied aromatic expression, highlighted by typical, jasmine-like white flower notes, intertwined with delicate orange and grapefruit peel. On the palate, the wine has zingy acidity that, together with the interesting profile of aromas and flavors, makes this wine both fresh and beautifully long.

### VINEYARDS

The grapes for our Terroir Series Torrontés grow in vineyards in the Cafayate Valley, located in the Salta region of Argentina. The vineyards selected for this wine are planted at an average height of 2,000 meters above sea level (6,560 ft.), which means the vines grow in a cool climate, developing pronounced acidity in the grapes and producing marked freshness in the final wines. The valley's exceptional conditions for making high quality wines are complemented by the great age of its vineyards, some of which are 80 years old; together, these factors lead to low yields and high aromatic concentration.

### 2017 HARVEST REPORT

The average temperatures in January and February were 1-2°C (2-4°F) above the historical average. Veraison started at the expected time, but lasted longer than usual.

Precipitation was much lower than normal, which resulted in grapes in excellent health, with no risk of developing cryptogamic diseases.

Harvest started on February 3 – with the Pinot Noir used as the base for our sparkling wines – 20 days earlier than the previous year. The white wines show exceptional quality, thanks to the grapes' wonderful health.

The red grapes' ripening processes started 10 days earlier than usual, because of the smaller crop in the vineyards and the warmer summer.

What stands out this year is that the grape skins were much thicker than in previous years, so the first red wines devatted show great color and aroma concentration, especially fruity aromas.

In short, the 2017 harvest produced a "balanced" crop in terms of polyphenolic ripeness and sugar, with just the right acidity. So, the wines have great aging potential.

### WINEMAKING

The grapes used for our Terroir Series Torrontés 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. Once received, the grapes were destemmed and crushed, and then sent directly to the press. After the pressing process, enzymes were added and the juice was left to settle for at least 48 hours before being racked and separated from sediment. Fermentation occurred at low temperatures (12-14°C / 54-57°F) for about 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 process. The wine remained turbid for about six months before bottling, during which time it developed a deeper mouthfeel, thanks to the regular removal of sediment. The wine was filtered using a sterile cartridge membrane. It had no contact with wood during the entire winemaking process.

### 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:** Salta, Argentina

**VARIETAL COMPOSITION:** 100% Torrontés

**CLONE SELECTION:** Masal

**VINEYARD YIELD:** 8 ton/ha

**BASIC ALCOHOL ANALYSIS:** 12,7%

**PH:** 3,3

**TOTAL ACIDITY:** 6 gr/l (expressed in tartaric acid)

**RESIDUAL SUGAR:** 4,1 g/l

**FREE SO<sub>2</sub>:** 30 ppm

**WINEMAKING TEAM:** Rogelio Rabino – Gustavo Hörmann

**CONSULTING WINEMAKERS:** Aurelio Montes Sr. – Aurelio Montes Jr.

