



KAIKEN TERROIR SERIES TORRONTÉS 2018

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.

2018 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 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 stage. 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.

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.

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.

Winemaking Team: Rogelio Rabino - Gustavo Hörmann.

Consulting Winemakers: Aurelio Montes Sr. - Aurelio Montes Jr.

Appellation: Salta, Argentina

Varietal Composition: 100% Torrontés

Clone Selection: Mass selection

Vineyard Yield: 8 ton/ha (3.2/acre)

BASIC ANALYSIS

Alcohol:	13.5%
Total acidity (H2SO4):	4,5 g/l
Residual Sugar:	3,1 g/l
pH:	3,3
Free SO2:	30 ppm

