



KAIKEN ULTRA CHARDONNAY 2017

VINEYARDS

The grapes used for our Kaiken Ultra Chardonnay are sourced from two different areas: 90% come from Altamira, which provides freshness and minerality, and 10% from Vistalba, which grants creaminess and mouth volume.

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

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 in our Kaiken Ultra Chardonnay were hand-harvested and transported in 10-kg (22-pound) trays to prevent the grapes from being damaged and keep the quality of the fruit intact. The grapes are then manually selected in the winery, removing any element that could be detrimental to the final quality. Sixty-five percent of the juice fermented in small tanks, which allowed us to carry out this process in optimal conditions, preserving the characteristics and quality that the vineyard lends the grapes. The rest of the juice ferments in new French oak barrels, where it remained for another 12 months. Fermentation lasted between 20 and 30 days, and was carried out at 10°-13°C (50°-55°F).

TASTING NOTES

Kaiken Ultra Chardonnay 2017 displays gold color and greenish hues on the rim. In the nose, the wine shows aromas of fruits such as pineapple, white peach and banana, as well as citrus notes that delicately intertwine with subtle and elegant aromas granted by the aging in oak barrels. On the palate, this wine proves to be complex, fresh and lively all at once, with a balanced and refreshing natural acidity that leads to a lingering finish. It stands out for its great presence in the mouth.

SERVICE

Considering that our Kaiken Ultra Chardonnay is a soft and elegant wine, it is recommended to serve it at 12°-15°C (53°-59°F), paired with grilled salmon with butter sauce, pasta with seafood or simply a fresh Caesar salad. Store in a fresh, dry place, at temperatures below 15°, and keeping it away from light sources.

TECHNICAL DATA:

Appellation: Mendoza, Argentina

Sub-region: 90 % Altamira, 10 % Vistalba

Varietal Composition: 100% Chardonnay

Clone Selection: Mass selection

Yield: 6 a 8 ton/ha (2.4-3.2 ton/acre)

Winemaking Team: Rogelio Rabino - Gustavo Hörmann

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

BASIC ANALYSIS

Alcohol: _____ 14 °
Total acidity (H₂SO₄): _____ 4.1 g/l
Residual Sugar: _____ 2.5 g/l
pH: _____ 3.4
Free SO₂: _____ 28 ppm

