



• HARVEST 2018

A hot and dry year, with wide thermal differences between day and night (15-20°C / 27-34°F), resulted in perfect ripening. After some years of low yields, production volumes reverted to normal in 2018. With higher alcohol levels—which give a pleasant sweetness in the mouth—and rounded tannins, 2018 wines stand out because of their fruit-filled, ripe profiles.



• VINEYARDS

The grapes for our Kaiken Ultra Chardonnay come from Altamira, Valle de Uco (90%) and Vistalba, Luján de Cuyo (10%).

Location and altitude: Altamira (Valle de Uco, Mendoza). 1,200 m.a.s.l. (3,900 ft.) / Vistalba (Luján de Cuyo, Mendoza). 1,050 m.s.n.m. (3,400 ft.)

Climate: Altamira: 350 mm (9.8 in) annual rainfall. Great thermal amplitude. Early and late frosts can occur. / Vistalba: 250 mm (9.8 in) annual rainfall. Great thermal amplitude, low humidity and abundant sunlight.

Soil: Altamira: Calcareous, sand, silt, and rocks. / Vistalba: Alluvial, deep sandy-loam, with boulders at one metre (3.3 ft.) below the surface. Loose structure; very permeable.

Wine style: Altamira: Dark fruit profile; big structure and prominent minerality. Vistalba: Complex, deep wines, with sweet tannins.



• WINEMAKING

Hand-harvested. Pneumatic press and manual selection once in the winery.

Post-fermentation maceration with pumpovers and sediment stirring in tank.

Alcoholic fermentation for 21 days at 16°C (60°F); 65% of the wine fermented in concrete tanks and 35% in new barrels, where the wine then rests for 12 months.

Filtered using earth and cartridges. Bottle ageing for two months before being launched.



• TASTING NOTES



Sight: Golden color with greenish hues in the edge.

Nose: Tropical fruits, such as pineapple and banana, and carozo fruit, such as peaches. Citrus notes and a delicate and elegant scent of vanilla.

Mouth: Complex, fresh and vivacious. Balanced and refreshing natural acidity. Persistent finish. Great volume and creaminess, yet soft and elegant.

• FOOD PAIRING & SERVICE

Serving tips: At 12°-13°C (53°-55°F) at the most. decanting is not needed.

Storage: Keep in a fresh, dry place at below 15°C (59°F), sheltered from light.

Types of cooking: Sauteéd or fried. Poached or steamed.

Types of food: Poultry. Dairy, especially soft cheese like brie and mascarpone, and creams. Lobster and shellfish. Mushrooms. Starch (white starches, whole wheat grains, potato).



• BASIC ANALYSIS

Alcohol: 14%
Total Acidity (H₂SO₄): 3,9 g/l
Residual Sugar: 2,5 g/l
pH: 3,3
Free SO₂: 30 ppm



• TECHNICAL DATA

Varietal Composition: 100% Chardonnay
Clone Selection: 95 and 96
Yield: 8.7 ton/ha (3.2 ton/acre)

• TEAM



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y Gustavo Hörmann
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