



KAIKEN ULTRA CABERNET SAUVIGNON 2017

VINEYARDS

100% of the grapes used for this Cabernet Sauvignon are harvested from our vineyard in Vistalba. With over 80 years of age, its noble and old vines grant elegance, structure and strength to the wine. The soils of our vineyard, located 800 meters from the Mendoza River and 1,050 meters above sea level, are of alluvial origin composed with 20% of clay. Below 50 centimeters, the boulder appears, coming from the Mendoza River, which allows us to obtain grapes of great concentration and high quality.

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 Ultra Cabernet Sauvignon were hand-harvested during April and transported in 15-kg (37-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 elements that could be detrimental to the final quality. 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. Fermentation and maceration extended for a month. Then, 100% wine was transferred to French oak barrels - one third of the wine went into new barrels and the rest, into second and third use barrels. This helps highlight and enhance the fruity character of the wine. Aging in barrels extended for 12 months and the wine was slightly filtered with cartridges before bottling.

SERVICE

Being an elegant wine with smooth tannins and good presence, this Kaiken Ultra Cabernet Sauvignon is better served previously decanted for 30 minutes. This will allow for oxygenation, thus showing the best of this Cabernet Sauvignon, with its delicious load of flavors and aromas. Serve at 15-17°C (59-63°F), with game and complex preparations, or simply enjoy it with mature cheeses. Store in a fresh, dry place, at temperatures below 15°, and keeping it away from light sources.

TECHNICAL DATA

Appellation: Luján de Cuyo, Mendoza

Sub-region: Vistalba

Varietal Composition: 100% Cabernet Sauvignon

Clone Selection: Mass selection

Yield: 4,5-5 ton/ha (1,8-2 ton/acre)

Pre-fermentation maceration: 7 days at 10°C (50°F)

Alcoholic fermentation: approximately 7 days at 28°C (82°F)

Post-fermentation maceration: 20 days

Winemaking Team: Rogelio Rabino & Gustavo Hörmann

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

BASIC ANALYSIS

Alcohol:	_____	14.5%
Total Acidity (H2SO4):	_____	3.8 g/l
Residual Sugar:	_____	2.2 g/l
pH:	_____	3.5
Free SO2:	_____	30 ppm