



### **KAIKEN TERROIR SERIES**

#### **Malbec – Bonarda – Petit Verdot 2010**

*This wine presents a violet red color with shades of purple.*

*At first the classic floral aromas of Malbec fill the nose, to be latter enhanced by scents of red fruits, such as strawberries and raspberries, typical of the Bonarda variety.*

*On the palate, it has the trademark Malbec silkiness and the fruitiness of Bonarda elevated to a new level by the structure and depth of Petit Verdot.*

*This wine achieves a unique blend where Bonarda and Petit Verdot add freshness and structure to a foundation composed of our renowned and beloved Malbec. A unique wine with layers of ripe dark berries, spicy notes and a full flavored, persistent and long finish.*

**Denomination of Origin:** Mendoza, Argentina

**Grape Varieties:** 80% Malbec / 12% Bonarda / 8% Petit Verdot

**Yield of Vineyard:** 8 tons per hectare (3.2 tons per acre).

**Oak Aging** 80% French oak aging for 9 months

**Recommended Serving Temperature:** 18 ° Celcius / 64° Fahrenheit

**Food pairing:**

*Its tannic structure and complex nose makes it a perfect choice to accompany beef, pork, pastas and stews*

**Decanting:** Recommended 30 minutes decanting before drinking.

**Winemaking**

*The grapes are hand harvested. Malbec is sourced from vines located in Uco Valley and Agrelo, while Bonarda and Petit Verdot grapes are produced in our Agrelo Estate*

- *Grapes are hand harvested using 15kg bins*
- *After harvest all bunches are carefully inspected manually before entering the winemaking process*
- *Once in the tank, the grapes undergoes prefermentative maceration for 7 days at 10°C (50° F)*
- *Alcoholic fermentation at temperatures ranging 25-28° C (77-82° F) for 10-12 days*
- *Post fermentation maceration for 7 to 15 days*
- *Natural clarification and very soft filtering (5µ) before bottling*

**Basic Analysis:**

Alcohol	14,7	pH	3,7
Total Acidity (H2 SO4)	3,65 g/lt.	Volatile Acidity (C2H4O2)	0,62 g/lt.
Residual Sugar	2,82 g/lt.		