



KAIKEN “TERROIR SERIES”

Corte

Malbec - Bonarda - Petit Verdot 2011

TASTING NOTES

Intense red colour with violet hues. Ripe black fruit in the nose, such as blueberries and blackberries, hand in hand with Malbec’s floral aromas. In the mouth it brings out all the silkiness of the Malbec backed by the structure and freshness of Petit Verdot, ending with a mineral finish provided by the Bonarda. A long and lingering finish. A unique combination is achieved, where Bonarda and Petit Verdot contribute freshness and structure to the basic characteristics of our renowned Malbec from the Uco Valley.

SERVICE

Serve at room temperature, between 16 to 18° C. Its tannic structure and complex nose make it a very good wine to drink with roast meat and stews or casseroles. We suggest it be decanted before serving.

TECHNICAL DATA

Vineyards: The Malbec grapes come from the Uco Valley; the Bonarda from our Agrelo Estate, and the Petit Verdot from the zone of Gualtallary.

Varietal Composition: 80% Malbec
12% Bonarda
8% Petit Verdot

Harvest: In 15 kilo cases.

Reception: Bunches are manually selected before entering the winery.

Vinification: Pre-fermentative maceration for 7 days at 10° C. Alcoholic fermentation between 10 and 12 days, at temperatures between 25 y 28° C. Post-fermentative maceration between 7 and 15 days.

Maturation: 80% of the blend in previously used French oak (from 1 to 3 times), for 10 months.

Clarification and Filtering: Natural clarification and very mild filtering (5µ) previous to bottling.

ANALYTICAL DATA

Alcohol	14,5%	pH	3,7
Total acidity (H2 SO4)	3,5 gr/lit	Volatile acidity (C2H4O2)	0,55 gr/lit
Residual sugar	2,8 gr/lit	Free SO2	28 ppm