



KAIKEN Terroir Series Torrontés 2012

Torrontés is considered the most distinctive of all white Argentine wines, showing delicate aromas and flavors.

Our Kaiken Torrontés gives us an attractive golden color with green hues. The wine has a very elegant nose with a medium aromatic intensity, where Muscat, fresh flowers and tropical fruits aromas can be found

On the mouth it's a fresh wine with smooth texture and balanced acidity where Muscat aromas lure us again showing us an enticing wine with a very long and pleasant finish

Vineyards: *The grapes are sourced from the prestigious Cafayate Valley of Salta where its cooler nights enable the grapes to retain its acidity and fine flavors. The vines are located at 1500mts (4900ft) of altitude and have an average age of 80 years. This conditions allows us to obtain very low yields and more balanced grapes*

Denomination of Origin: Salta, Argentina

Grape Varieties: 100% Torrontés

Total Production: 2.000 cases (6x750ml)

Yield of Vineyard a: 6 tons per hectare (2.4 tons per acre). Grapes are hand harvested using 15kg bins.

Reception: *The best grapes are manually selected before starting the winemaking process*

Vinification:

- *Prefermentative maceration of 1/3 of grapes for 6 hours at 8° C (46° F)*
- *Remaining 2/3 of grapes no prefermentative maceration*
- *Alcoholic fermentation for 20 to 30 days at 10-13° C (50-55° F)*

Oak Aging: *Unoaked.*

Cellaring Recommendations: *While ready to enjoy now, this wine will age well for up to 5 years.*

Clarification y filtration: *Natural clarification and one very light filtering prior bottling*

Basic Analysis:

Alcohol	13.5	pH	3.40
Total Acidity (H ₂ SO ₄) (g/lt).	4.90	Volatile Acidity (C ₂ H ₄ O ₂) (g/l)	0.40
Residual Sugar (g/l)	3.50		