

KAIKEN TERROIR SERIES TORRONTÉS 2015



TASTING NOTES

Our Kaiken Terroir Series Torrontés is an elegant wine with a bright greenish-gold color typical of the variety. The nose impresses with a delicious and varied aromatic expression featuring the variety's classic and characteristic citrus fruits, orange peel, grapefruit, and tropical fruits that intermingle with a fresh and delicate floral note. The palate reveals spectacular acidity that pairs with its interesting aromatic profile and tropical flavors to make this a fresh remarkably persistent wine.

SERVING RECOMMENDATIONS

Serve at no more than 12°–13°C (53°–55°F), and store in a cool, dry place at less than 15°C (59°F) and away from sources of light.

Decanting is not necessary.

TECHNICAL INFORMATION

VINEYARDS: Our Terroir Series Torrontés is made with grapes from vineyards in the Cafayate Valley in the Salta region of Argentina. The vineyards selected for this wine have an average altitude of 1,600 meters above sea level, which enables the vines to grow in a much cooler climate and develop very good acidity that results in pronounced freshness in the final wines. The valley offers exceptional conditions for high quality winemaking and has vineyards up to 80 years old. Both factors contribute to achieving low yields and great aromatic concentration.

VINTAGE REPORT

The 2014–2015 growing season is characterized by the overall good quality of the wines produced because late summer rains resulted in wines that were fresher than usual. Furthermore, the absence of rain and frosts allowed for balanced development and ripening of the grapes. The spring of 2014 presented very mild temperatures, which combined with the absence of snowfall and frost resulted in good flowering. The summer was rather long and cool, which allowed the grapes to ripen slowly and evenly without losing the desired level of acidity.

VINIFICATION

As in past years, the grapes that go into our Terroir Series Torrontés were hand picked during the month of March and transported to the winery in 20-kg trays. The harvest took place early in the morning to keep the grapes as cool as possible until they reached the winery. Upon reception they were destemmed and crushed directly to the press, where 15% underwent a four-hour pre-fermentation maceration for greater complexity in the blend. The must was then drained and the skins pressed. Enzymes were then applied and the must was allowed to decant for at least 48 hours before it was racked off its coarse lees. Fermentation took place at low temperatures (12°–16°C) over the course of three weeks. When finished, the new wine was decanted and racked to eliminate the coarsest lees created during the process. The wine maintains its turbidity for approximately six months prior to bottling, during which time it gains depth on the palate thanks to regular lees stirring. The wine was filtered with a sterile membrane cartridge and had no contact with oak.

DENOMINATION OF ORIGIN: Salta, Argentina

VARIETAL COMPOSITION: 100% Torrontés

CLONE SELECTION: Massal

VINEYARD YIELD: 5-9 ton/ha

BASIC ANALYSIS

ALCOHOL: 13.2%

PH: 3.14

TOTAL ACIDITY (H₂SO₄): 4.07 gr/l

RESIDUAL SUGAR: 4.1 gr/l

FREE SO₂: 30 ppm