



KAIKEN

OBERTURA CABERNET FRANC 2015



TECHNICAL DATA

Appellation of origin: Valle de Uco, Mendoza

Variety: 100% Cabernet Franc

Clone selection: massal selection

Filtering: slightly-filtered

Yield: 5 ton/ha

Aging: 12 months in third-use French oak barrels.

Harvest date: April 24

BASIC ANALYSIS

Alcohol:	14.5%
Total acidity (H ₂ SO ₄):	3.6 g/l
Residual sugar:	2.37 g/l
pH:	3.7 g/l
Free SO ₂ :	30 ppm

SERVING TIPS

Because of its good body and balanced concentration, we recommend 30-minute decanting for full display of delicious flavors and aromas. Store in a cool (59°-63°F; 15°-17°C) dry place protected from direct light exposure. 100% of the wine.

VINEYARDS

The grapes used to make our Cabernet Franc 2015 are sourced from Uco Valley, one of the most prestigious wine regions of Mendoza and Argentina. Grapes are harvested directly from our vineyard located in the famous designation of origin of Vistaflores.

In the vineyard—located at 1,350 meters above sea level—spur pruning (goblets), terroir, and high-altitude coolness allow us to obtain excellent grapes to make powerful and fresh wines. Soils—mostly alluvial—are largely made up of pebbles and rocks. This type of soil, combined with high-altitude climate (warm days and cool nights), allows grapes to ripen slowly and gives wines with a well-balanced nose and mouth.

HARVEST REPORT 2015

2015's harvest followed an ordinary spring with normal rainfalls and temperatures. Early-summer (December) temperatures were very high with heavy rainfall. White grape varieties ripened earlier. March and April were marked by high humidity, low temperature, and many cloudy days, which, in the case of red varieties, yielded spicy and floral aromas. In the case of Malbec, grapes produced wines with outstanding color intensity.

WINEMAKING

Harvest: All grapes used in our KAIKEN Cabernet Franc were hand-picked into 10kg-trays to preserve berry quality.

In the winery: In the winery, grapes are selected manually to ensure removal of any foreign particles capable of affecting final product quality.

Winemaking: Must is fermented in small tanks under optimum conditions to preserve vineyard character and qualities. Winemaking takes approximately one month.

Pre-fermentative maceration: The process begins with pre-fermentative maceration at 41°F (5°C) for 5-7 days.

Alcoholic fermentation: After pre-fermentative maceration comes alcoholic fermentation, which lasts 7 days, at 77°F-86°F (25°C and 30°C), and is followed by a 14-day post-fermentative maceration.

Aging: After fermentation the wine was decanted into French oak barrels to age for 12 months (third-use barrels). This wine is not aged in new barrels to highlight fruit and elegance.

TASTING NOTES

Our KAIKEN Cabernet Franc 2015 exhibits a deep ruby red color with pale and elegant purplish shades. The nose is complex with ripe red currant, fresh plums, and red pepper combined with spicy notes of black pepper and clover.

Concentration and structure are well-balanced. In the mouth, we find freshness and acidity as well as minerality from high-altitude rocky soils. The long elegant finish displays red fruit and spicy aromas.

This Cabernet Franc 2015 is ready to drink, though it has an aging potential of 10 years or more.