



**Appellation:** Mendoza  
**Sub Region:** Vistalba, Luján de Cuyo  
**Varietal Composition:** 93% Merlot, 7 % Cabernet Franc  
**Clone Selection:** Massal selection  
**Yield:** 5 a 7 ton/ha

## KAIKEN ULTRA MERLOT 2016

### 2016 HARVEST REPORT

The harvest of white grapes started on February 23, i.e. 20 days later than previous years. Potential alcohol levels were below historic values. White and rosé varieties are very expressive with refreshing acidity.

Spring was very cold, with lower average temperatures as compared to prior years: 1.5 C° (34.7°F) for September, 5 C° (41°F) for October, 2C° (35.6°F) for November, and 1 C° (33.8°F) for December. These temperature variations delayed bud break and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year.

From a technical perspective, 2016 will be remembered as the most challenging harvest of the last 30 years: low yields (close to 40% lower) due to unfavorable climate conditions, rainfall of 27.56 inches (700 mm) during the vegetative period, and a 20-day delay in maturity. However, we managed to make wines of a unique character.

### VINEYARDS

The fruit used for our Kaiken Ultra Merlot was sourced from a vineyard located in Vistalba, Luján de Cuyo. The vineyard is a 77-year-old pergola, which helps protect the cluster from the sun and high temperatures. The soil origin is alluvial from Mendoza River. The surface layers have sand and silt, which give way immediately to a high concentration and density of boulders of variable sizes, which allow an excellent drainage and create the ideal conditions for growing very concentrated grapes.

### WINEMAKING

The grapes used in our Ultra Merlot were hand-harvested at the end of March and transported in 15-kg (33-pound) trays to prevent the grapes from being damaged and keep the quality of the fruit intact. The grapes are then manually selected in the winery, removing any element that could be detrimental to the final quality. The juice fermented in small tanks, which allows carrying out the fermentation process in optimal conditions, preserving the characteristics and qualities that the vineyard lends the grapes. Fermentation and maceration extended for a month. Once the fermentation process ended, 100% of the wine was transferred into barrels. One third of the components aged in new barrels while the other two thirds age in second and third use barrels, which helps highlight and strengthen the fruity character of our wines. The wine was kept in barrels for 12 months and it was slightly filtered with cartridges before bottling.

### TASTING NOTES

With intense and brilliant ruby red color, in this Merlot the aromas of cassia and red berry jam stand out, accompanied by spicy notes. It is a wine of great structure with silky tannins and a lingering finish, which invites to have a second glass of this wine.

### SERVICE

Being an elegant wine with smooth tannins and good presence, this Kaiken Ultra Merlot is better served previously decanted for 30 minutes. This will allow for oxygenation, thus showing the best of this Merlot, with its delicious load of flavors and aromas. Serve at 15-17°C (59-63°F), with stews, red meats or simply enjoy it with mature cheeses. Store in a fresh, dry place, at temperatures below 15°, and away from light sources.

### BASIC ANALYSIS

**Alcohol:** 14 °

**Total acidity (H<sub>2</sub>SO<sub>4</sub>):** 4,01 g/l

**Residual sugar:** 2,1 g/l

**pH:** 3,3

**Free SO<sub>2</sub>:** 30 ppm

**Winemaking team:** Rogelio Rabino- Gustavo Hormann.

**Winemaking consultants:** Aurelio Montes Sr y Aurelio Montes Jr.