



KAIKEN ULTRA MERLOT 2017

VINEYARDS

The fruit used for our Kaiken Ultra Merlot was sourced from a vineyard located in Vistalba, Luján de Cuyo. The vineyard is 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.

HARVEST REPORT

The average temperatures in January and February were 1-2°C (2-4°F) above the historical average. Veraison started at the expected time, but lasted longer than usual. Precipitation was much lower than normal, which resulted in grapes in excellent health, with no risk of developing cryptogamic diseases. The red grapes' ripening processes started 10 days earlier than usual, because of the smaller crop in the vineyards and the warmer summer.

Harvest started on February 3 - with the Pinot Noir used as the base for our sparkling wines - 20 days earlier than the previous year. The white wines show exceptional quality, thanks to the grapes' wonderful health.

What stands out this year is that the grape skins were much thicker than in previous years, so the first red wines devatted show great color and aroma concentration, especially fruity aromas. In short, the 2017 harvest produced a "balanced" crop in terms of polyphenolic ripeness and sugar, with just the right acidity. So, the wines have great aging potential.

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, so as to preserve the characteristics and attributes granted by the vineyard. 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 cassis 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.

SERVING TIPS

Decant for 30 minutes before serving so that the wine is oxygenated and achieves its maximum expression. 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 keeping it away from light sources.

TECHNICAL DATA

Appellation: Mendoza

Subregion: Vistalba, Luján de Cuyo

Varietal Composition: 93% Merlot, 7% Cabernet Franc

Clone Selection: Mass selection

Yield: 5 to 7 ton/ha (2-2.8 ton/acre)

Pre-fermentation maceration: 7 days at 10°C (50°F)

Alcoholic fermentation: approximately 7 days at 27°C (82°F)

Post-fermentation maceration: 14 days at 22°C (72°F)

BASIC ANALYSIS

Alcohol: _____ 14.5%
Total Acidity (H2SO4): _____ 4.2 g/l
Residual Sugar: _____ 2.3 g/l
pH: _____ 3.6
Free SO2: _____ 30 ppm