KAIKEN
TERROIR SERIES

TORRONTÉS

2023



VINEYARDS

Cafayate Valley, Salta

- **Location and altitude:** 200 km (125 miles) southwest of the city of Salta, at 1,600-2,400 metres (4,250-5,250 ft.) above sea level.
- **Climate:** 150-200 mm (5.9-7.8 in) annual rainfall. Desert climate. More than 320 days of sunshine. Great thermal amplitude (20°C/36°F between day and night) with long summers, which allow a good growth of the vines.
- **Soil:** Sandy loam with granitic rocks.

WINEMAKING

Manual harvest and cluster selection upon arrival at the winery. Pneumatic pressing up to 600 mbar. Static cold settling for 48 hours. Fermentation in concrete tanks at 14°C (57.2°F) for 20 days, using selected yeasts. No malolactic fermentation, in an attempt to preserve aromas and acidity. All of this results in a Torrontés with exquisite natural acidity, terpenes revealing floral notes, and plenty of fruit for a full-bodied mouthfeel. This wine has not been aged in oak.

HARVEST 2023

For the Calchaquí Valley, the October frost affected different areas with varying intensity due to the relative isolation and changing altitude in the valley, while in some other areas, it had a stronger impact.
The summer, however, was moderate and, measured in degree days, slightly cooler than the previous one. Harvest was delayed by about 15 days.
January and February were quite cool, allowing good freshness in the fruit, and in March, the hot days combined with rainy days accelerated the ripening.
Because of the delay in the harvest and the cool year, it took longer for late-ripening grapes to ripen, but in the case of the Torrontés, we were able to yield exceptional fruit.

TASTING NOTES

Appearance: Light yellow with subtle greenish and steely notes.
Nose: Very delicate. It impresses for the subtlety and freshness of its citrus aromas. It stands out for its delicate mineral and floral profile.
Palate: Fresh and young. It has a great texture and an excellent balance between acidity and sweetness. Mineral profile. Easy to drink.

FOOD PAIRING & SERVICE

Serving tips:12°-13°C (53°-55°F). Decanting is not needed.
Storage: Keep in a fresh, dry place at below 15°C (59°F), sheltered from light.

Pearing: fish ceviche, seafood, dishes slightly spicy like Thai or Indian food, fresh salads.

BASIC ANALYSIS

Alcohol: 12,0%
Total Acidity (H2SO4): 4,05 g/L
Residual Sugar: 1,89 g/L
pH: 3,3
Free SO2: 30 ppm

TECHNICAL DATA

Varietal Composition: 100% Torrontés.
Clone Selection: Massal
Yields: 9 ton/ha (3.6 ton/acre).

TEAM

Winemaking team: Juan Pablo Solís, Nicole Monteleone & Gustavo Hörmann.
Consulting winemaker: Aurelio Montes Sr