

KAIKEN ESTATE MALBEC 2017

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 brake and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year.

From a technical perspective, 2017 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

100% of the grapes used to make this wine were sourced from our vineyard in Agrelo, located 60km from Mendoza. Most of those vines were planted before 2005. The vineyard is located 950 meters above sea level. This area is warmer than the Uco Valley, which results in more fruity notes and very soft tannins.

WINEMAKING

The fruit was hand-picked into 300kg-bins to preserve the berries, which were then selected manually in the winery to ensure final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities.
Alcoholic fermentation and maceration took approximately 20 days. Only 40% of the wine was aged in French oak barrels for six months to highlight fruity flavors and aromas and obtain soft and silky tannins. The wine was slightly filtered using cartridges.

TASTING NOTES

The youth of our Malbec Estate 2017 can be appreciated in its vivid purplish red color. Red fruit aromas like plum and blackberries supplement notes of chocolate and tobacco. In the palate, this wine reveals an extraordinary freshness and soft tannins.

SERVING TIPS

Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°/<15°C) and dry place, protected from direct light exposure.

APPELLATION OF ORIGIN: Mendoza, Argentina
SUB-REGION: Agrelo-Luján de Cuyo
VARIETY: 100 % Malbec

BASIC ANALYSIS

ALCOHOL: 13.5°
TOTAL ACIDITY (H_2SO_4): 3.8
RESIDUAL SUGAR: 1.8 gr/lt
PH: 3.6
FREE SO2: 31 ppm

WINEMAKING TEAM:
Rogelio Rabino- Gustavo Hormann.
CONSULTING WINEMAKERS:
Aurelio Montes Sr y Aurelio Montes Jr

KAIKEN