

# KAIKEN ESTATE CHARDONNAY | 2023



## VINEYARDS

Agrelo, Luján de Cuyo.

- **Location and altitude:** 40 km (25 miles) south of the city of Mendoza, at 950 metres (3,100 ft.) above sea level.
- **Climate:** 200 mm (9.8 in) annual rainfall. Semi-arid and windy climate. Cold winters and warm summers. Great thermal amplitude between day and night.
- **Soil:** Deep, silt loam.
- **Wine style:** Notes of fresh fruit, such as plum. Medium structure and soft tannins.



## WINEMAKING

The plots were hand-harvested on two different dates. First, we harvested the Semillón to achieve aromatic expression and good natural acidity. Then followed the Sauvignon Blanc to obtain good volume in the mouth and fruity notes. The must was left to rest in contact with its fine lees to enrich its aromatic profile. The wine was then racked into concrete tanks and inoculated with selected yeasts specific to this variety. Fermentation was performed at 12-15°C to preserve the varietal aromas. Finally, the wine was blended, clarified, cold stabilised and filtered.



## 2023 HARVEST

Winter was slightly more humid than usual. This favored the onset of the vegetative growth cycle in mid-September with abundant and even bud break.

Two major late frosts struck in October and November evident in the overall lower yield of both Mendoza and Argentina.

Throughout the season, temperatures were 2-3°C (35.6-37.4°F) above those recorded during the previous year, without any major rainfall events until mid-March.

This caused an early start in the harvest per se, which began on February 1, with Chardonnay grapes for cuvée, and ended on April 5, with Cabernet Sauvignon sourced from our old vines in Vistalba.

In terms of white wines, ripening occurred slightly earlier and perfect vine health was observed given the low rainfall levels, all of which yielded wines with outstanding natural acidity and distinct aroma expression.



## TASTING NOTES

**Sight:** Bright yellow with hints of gold and excellent fluidity.

**Aroma:** This wine presents a moderate aromatic intensity, featuring tropical fruit flavours like pineapple and mango, complemented by citrus notes of grapefruit.

**Palate:** The entry is smooth and elegant, offering a harmonious and balanced experience that mirrors its aromatic profile. The finish leaves a pleasant hint of lemon zest.



## FOOD PAIRING & SERVICE

**Service temperature:** 12°-13°C (53°-55°F).

**Decanting:** is not necessary.

**Cellaring:** Store in a cool, dry place and away from sources of light.

**Food Pairing:** seafood, salads, cheese, spicy food, and appetizers.



## BASIC ANALYSIS

**Alcohol:** 13.1%

**Total Acidity (H<sub>2</sub>SO<sub>4</sub>):** 3,84 g/l

**Residual Sugar:** 3,2 g/l

**pH:** 3.23

**Free SO<sub>2</sub>:** 32 ppm



## TECHNICAL DATA

**Varietal Composition:** 100% Chardonnay

**Massal Selection.**

**Yield:** 9 tonne/ha

## TEAM

**Winemaking Team:** Juan Pablo Solís,  
Nicole Monteleone & Gustavo Hörmann.

**Consulting Winemaker:** Aurelio Montes Sr.

