



KAIKEN OBERTURA CABERNET FRANC 2016

VINEYARDS

The vineyards that provide the grapes used to make our Kaiken Obertura Cabernet Franc are located in Los Chacayes, one of the most renowned micro-terroirs in the Uco Valley, which is one of the most prestigious wine regions of Mendoza and of Argentina.

In the vineyard—located at 1,350 meters above sea level (4,430 ft)—spur pruning (goblets), terroir, and high-altitude coolness allow us to obtain excellent grapes to make powerful and fresh wines. Soils—mostly alluvial—are largely made up of pebbles and rocks. This type of soil, combined with high-altitude climate (warm days and cool nights), allows grapes to ripen slowly and gives wines with a well-balanced nose and mouth.

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.

The quality of red grapes from Vistalba and Agrelo is outstanding: great concentration of color and aromas. The wines from Uco Valley stand out for being very fresh wines with alcohol content 1 degree below previous years.

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 700 mm (27.56 inches) during the vegetative period, and a 20-day delay in maturity. However, Kaiken has managed to make wines of a unique character.

WINEMAKING

Harvest: Hand-picking into 10 kg-trays to preserve berry quality.

In the Winery: Grapes are selected manually to ensure removal of any foreign particles capable of affecting final product quality.

Winemaking: Must is fermented in small tanks under optimum conditions to preserve vineyard character and qualities. Winemaking takes approximately one month.

Pre-Fermentative Maceration: At 5°C (41°F) for 5-7 days.

Alcoholic Fermentation: Once pre-fermentative maceration is finished, alcoholic fermentation begins and lasts 7 days, at 25°C to 30°C (77°F-86°F), and is then followed by a 14-day post-fermentative maceration.

Oak Aging: After fermentation, the wine was decanted into French oak barrels to age for 12 months (third-use barrels). This wine is not aged in new barrels to highlight fruit and elegance.

TASTING NOTES

Kaiken Obertura Cabernet Franc exhibits a deep ruby red color. The nose is complex with fresh plums, and red pepper combined with spicy notes of black pepper, wild thyme and menthol. In the mouth, this Cabernet Franc is fresh and has good acidity, as well as mineral from high-altitude rocky soils. The finish is long and elegant. This Cabernet Franc is ready to drink, though it has an aging potential of 10 years or more.

SERVING TIPS:

Because of its good body and balanced concentration, we recommend 30-minute decanting for full display of delicious flavors and aromas. Serve at 15°C-17°C (59°F-63°F). Store in a fresh, dry place, at temperatures below 15°, and keeping it away from light sources.

TECHNICAL DATA:

Appellation: Uco Valley, Mendoza

Varietal Composition: 100% Cabernet Franc

Clone Selection: Mass selection

Yield: 3 ton/ha (1.2 ton/acre)

Oak Aging: 12 months in third use French oak barrels.

Harvest Date: April 12, 2016

Winemaking Team: Rogelio Rabino & Gustavo Hörmann.

Consulting Winemakers: Aurelio Montes Sr. & Aurelio Montes Jr.

BASIC ANALYSIS

Alcohol: _____ 14.5%
Total Acidity (H₂SO₄): _____ 3.99 g/l
Residual Sugar: _____ 2.8 g/l
pH: _____ 3.6 g/l
Free SO₂: _____ 30 ppm