

KAIKEN ESTATE MALBEC 2019



VINEYARDS

Agrelo, Luján de Cuyo.

- **Location and altitude:** At 950 m.a.s.l. (3,115 ft), and 40 km to the south of the city of Mendoza.
- **Climate:** 200 mm annual precipitation. Semi-arid and windy. Large diurnal temperature range, with cold winters and warm summers.
- **Type of soil:** Deep silty loam, allowing for very good vineyard development.
- **Style of wines:** Fresh and fruity notes like plum. Medium structure and smooth tannins.



WINEMAKING

The grapes were hand-harvested and transported in 300-kilo. Berries were manually selected once in the winery. The juice fermented in small tanks, which allows to carry out the fermentation process in optimal conditions, preserving the characteristics and qualities that the vineyard lends the grapes.

Alcoholic fermentation and later maceration lasted around 20 days. Fifty percent of the wine was aged for eight months in French oak barrels and the rest remained unoaked in order to highlight the fruit flavors and aromas, and to maintain its soft and silky tannins. The wine was slightly filtered using cross-flow filtration and cartridges.



HARVEST 2019

The summer was mostly warm, but with great thermal amplitude (very hot days followed by very cold days). Yields were relatively normal. The dry harvest season produced grapes in perfect health. With medium to high alcohol levels, and acidity slightly above average, 2019 wines tend to be fresh and elegant.



TASTING NOTES



Sight: intense violet red color.

Nose: a fruit-forward Malbec. Presence of plum and blackberry aromas are complemented by notes of chocolate and tobacco.

Palate: very fresh, with soft and sweet tannins.

FOOD PAIRING & SERVICE



Service temperature: 15–16°C (59–61°F). Decanting is not necessary.

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

Food pairing: white meat, grilled vegetables, and blue cheese.

BASIC ANALYSIS

Alcohol 13,8%
Total acidity H₂SO₄: 3,5 g/l
Residual sugar 3,09 g/l
PH: 3,6
Free SO₂: 30 ppm



TECHNICAL DATA

Varietal composition: 100% Malbec
Clones selection: Masal
Yield: 8 ton/ha

TEAM

Winemaking team:
Rogelio Rabino and Gustavo Hörmann.
Consulting winemaker:
Aurelio Montes Sr.

