

KAIKEN Ultra Malbec 2011

This Malbec shows a beautiful deep ruby color with violet hues. On the nose, flowery and mineral notes are evident, with spicy touches that make the wine more complex and are finely blended with the elegance of the French oak

On the mouth it's a wine of great structure and power, sweet plum, mocha and black cherry flavors blend with well integrated oak and tannins that are both soft and present. It has an outstanding balance and a very long and polished finish, where red fruits like blueberry and boysenberry are evident. The wine is ready to be enjoyed now and has the potential to be cellared for at least ten years.

Denomination of Origin: Mendoza, Argentina

Grape Varieties: 96% Malbec / 4% Cabernet Sauvignon

Yield of Vineyard: 7.5 tons per hectare (3 tons per acre)

Hand harvested using 15kg bins. The best grapes are manually selected before starting the winemaking process

Oak Aging: 80% Aged in French oak barrels for 12 months

Cellaring Recommendations:

- While ready to enjoy now, this wine will age well for at least ten years.

Recommended Serving Temperature/Decanting:

- Recommended 30 – 45 minutes decanting before drinking
- Temperature: 18 – 20 ° Celsius / 64 – 68 ° Fahrenheit

Food pairing: Perfect to be matched with all kinds of meats; foods with spicy sauces, soft and creamy cheeses and sweet desserts

Vineyards: The grapes are produced in Valle de Uco (Vistaflores, Altamira, Gualtallary) and First Zone (Agrelo, Vistalba)

Winemaking:

- Prefermentative Maceration for seven days at 10° C (50° F)
- Alcoholic fermentation for 10 to 12 days at 25-28° C (77-82° F)
- Post fermentative maceration for 10-15 days

Basic Analysis:

% Alcohol (v/v)	14.8	pH	3.71
Total Acidity (g/l)	3.30	Volatile Acidity (g/l)	0.53
Residual Sugar (g/l)	3.46		

