

KAIKEN ULTRA CABERNET SAUVIGNON 2012



TASTING NOTES

An intense deep ruby red color is characteristic of this wine. Kaiken Ultra Cabernet Sauvignon is an elegant and complex wine, showing hints of mature red berries, tobacco and spices accompanied by vanilla notes coming from the aging in French oak barrels. On the mouth it is a dense, mouth filling wine showing plum, redcurrant and mocha flavors, good structure with ripe, round and soft tannins due to an optimal grape picking time at the vineyards. The wine is ready to be enjoyed now and has a cellaring potential of 10+ years.

TECHNICAL INFORMATION

GRAPE VARIETIES: 95% Cabernet Sauvignon / 5% Malbec.

YIELD OF VINEYARD: 7.5 tons per hectare (3 tons per acre).

The best grapes are manually selected before starting the winemaking process. Most grapes are sourced from 50+ year old vines located in the Vistalba region.

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.

OAK AGING: 80% Aged in French oak barrels for 12 months.

CELLARING RECOMMENDATIONS: While ready to enjoy now, this wine will age well for up to 10 years.

RECOMMENDED SERVING TEMPERATURE: Recommended one hour decanting before drinking. Temperature: 18 - 20° C / 65° F.

FOOD PAIRING: Recommended to accompany red meats with spicy sauces, its softness also makes it a good choice to accompany creamy cheeses.

ANALYTICAL INFORMATION

ALCOHOL: 14.5 %

TOTAL ACIDITY (H₂SO₄) (G/L): 3.85

RESIDUAL SUGAR (G/L): 3.50

PH (G/L): 3.70

VOLATILE ACIDITY (C₂H₄O₂) (G/L): 0.60

FREE SO₂ (G/L): 0.033