

## KAIKEN TERROIR SERIES MALBEC 2014

### HARVEST REPORT

2014's harvest followed an ordinary spring with normal rainfalls and temperatures. Early-summer (December) temperatures were very high with heavy rainfall. White grape varieties ripened earlier. March and April were marked by high humidity, low temperature, and many cloudy days, which, in the case of red varieties, yielded spicy and floral aromas. In the case of Malbec, grapes produced wines with outstanding color intensity.

### VINEYARDS

The grapes used to make our Terroir Series Malbec are sourced from Vistaflora (Malbec, Petit Verdot) and Agrelo (Bonarda), both of them located in the province of Mendoza. We selected the best terroir for each variety so as to preserve their most distinctive characteristics. In general, vineyards are located between 950 and 1,400 meters above sea level.

### WINEMAKING

Grapes were hand-picked and carried in 10kg-trays to protect the berries, which were then selected manually in the winery to ensure fruit quality. After this, must was fermented in small tanks under optimum conditions to preserve vineyard character and qualities. Alcoholic fermentation was carried out at 82°F (26°C) for an average of 7 running days followed by post-fermentative maceration at 50°F (10°C) for approximately 15 days. Finally, wine was aged in a combination of new and used French oak barrels for 10 months.

### TASTING NOTE

Our Terroir Series Malbec is an elegant soft wine that goes great with many different dishes, specially red meats. A vivid brilliant purplish red marked by fruit tones in the nose, reminiscent of plums and spicy and menthol notes. The palate displays the distinctive silky character of Malbec framed by Petit Verdot's structure and freshness. The finish exhibits interesting mineral notes and fresh fruit from Bonarda.

### SERVING TIPS

We recommend decanting (to increase oxygenation) at least for 30 minutes for full display of delicious fruit flavors and aromas. Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°F/15°C) and dry place, protected from direct light exposure.

**APPELLATION OF ORIGIN:** Mendoza, Argentina

**VARIETIES USED:** 80% Malbec / 12% Bonarda / 8% Petit Verdot

### BASIC ANALYSIS

**ALCOHOL:** 14,5 °

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,9

**RESIDUAL SUGAR:** 1,8 gr/l

**PH:** 3,6

**FREE SO<sub>2</sub>:** 35 ppm

