

## KAIKEN ULTRA MALBEC 2015

### HARVEST REPORT

The 2014-2015 harvest (from November to February) presented mean temperatures well below historic averages. Only in March did temperatures approach mean or close-to-mean values. These proved to be favorable conditions for white varieties. Slow ripening yielded very expressive wines. Red varieties were marked by slow ripening until late March, especially as regards sugar content. Then, halfway through April ripening suddenly accelerated. Rainfall was close to 18 inches (450 mm).

### VINEYARDS

The fruit for our Malbec Ultra was sourced from the Uco Valley. Variations in altitude and soil type result in grapes with distinct characteristics that give unique and highly-complex wines. Grapes are sourced from three vineyards with unique characteristics and superior quality terroirs. These vineyards are grown at different altitudes: Vistafloros at 1,400 m.a.s.l.; Gualtallary at 1,300 m.a.s.l.; and Altamira at 1,100 m.a.s.l. In spite of location and altitude variations, all three soil types are similar: alluvial soil with some sand and silt on surface layers on top of very rocky layers that provide excellent drainage and ideal conditions to grow highly concentrated grapes.

### WINEMAKING

The fruit for our Malbec Ultra was hand-picked into 15kg-trays in April. The process was aimed at preserving the berries, which were selected manually in the winery to ensure removal of any foreign particles capable of affecting final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. After one-month fermentation (including maceration), the wine was decanted into French oak barrels (1/3 into new barrels and 2/3 into 2nd- and 3rd-use barrels) to highlight the fruity character of our wines. Wine was aged in barrels for 12 months and was slightly filtered through cartridges before bottling.

### TASTING NOTES

This deep brilliant red-colored wine with purplish tones displays rich aromas. The nose has interesting spicy and floral notes—a clear expression of a cool year—intertwined with black fruit aromas reminiscent of blueberries and blackberries that show this variety's great typicity. Good structure and soft tannins call for a second glass. The finish is fresh, complex, and persistent with fruit notes and subtle spicy undertones of rosemary, thyme, and dry flowers

### SERVING TIPS

Our Malbec Ultra is an elegant wine with refined tannins and good persistence. Therefore, we recommend 30-minute decanting (to increase oxygenation) for full display of delicious flavors and aromas. Serve at 59°-63°F (15°-17°C) with casserole or not too elaborate red meat dishes or just enjoy with ripe cheese. Store in a cool (<15°C) and dry place, protected from direct light exposure.

**APPELLATION OF ORIGIN:** Mendoza

**SUBREGION:** Uco Valley

**VARIETY:** 100% Malbec

**CLONE SELECTION:** massal selection

**YIELD:** 6-7 ton/ha (3 to 3.4 ton/acre)

**PRE-FERMENTATIVE MACERATION:** 7 days at 50°F (10°C)

**ALCOHOLIC FERMENTATION:** approximately 7 days at 82.4°F (28°C)

**POST-FERMENTATION MACERATION:** 14 days at 71.6°F (22°C)

**BASIC ANALYSIS**

**ALCOHOL:** 14.7°

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 4.01 g/l

**RESIDUAL SUGAR:** 2.5g/l

**PH LEVEL:** 3.6

**FREE SO<sub>2</sub>:** 30ppm

