

# KAIKEN **mAi** 2020

  
**KAIKEN**  
WINES from ARGENTINA

## VINEYARDS

Mai grapes are sourced from our estate in Vistalba, from a century-old vineyard planted in 1910 and located 20 km (12.4 mi) south of the City of Mendoza, at 1,050 m.a.s.l. (3,444 f.a.s.l.) As is true of most regions in Mendoza, Vistalba's soils are characterized by their alluvial origin, emerging from a process of water erosion in the Andes. These are deep, sandy loam soils, revealing smooth pebbles found at 100 cm (40 in.) deep and a loose and very permeable structure. In terms of climate conditions, annual rainfall levels do not exceed 250 mm (9.84 in.), yet the area offers a broad temperature range, low humidity and fantastic sun exposure. Wines from this region are famous for their distinct elegance and finesse, particularly true because of their round, deep, sweet and very complex tannins. Centenarian vineyards like Kaiken's are rare, even more so when scouting Mendoza's 'first' winemaking region, the cradle of the most captivating Argentine Malbecs. Mai brings back some of that history in this iconic, authentic, elegant wine.

## WINEMAKING

Grapes are sourced from our century-old vineyards in Vistalba. Clusters are selected as soon as harvesting begins and then again upon arrival at the winery before being de-stemmed. After this step, grapes, rather than being crushed, are taken into a fermentation tank, where gravity breaks the berries open without damaging the seeds. Once inside the tank, low-temperature maceration takes place, a time when colour and aroma extraction begins. This, in turn, will help reduce mechanical action during fermentation, which is done using selected yeasts for 10 to 15 days. Once fermentation is completed, wine is separated from the skins and stored in concrete vats, where malolactic fermentation begins. Following this, sulfites are added, and the wine is poured into new and second-use barrels, where it will age for 18 months. → For a few years now, 500- and 600-litre barrels have been introduced to deliver an even fruitier and fresher expression, laced very nicely with oak. Later, the wine is extracted from the barrels and stored in concrete vats for six months, after which it is bottled and stored for at least one year before being launched onto the market.

## 2020 HARVEST

The 2020 harvest season was warm and dry, contributing to an earlier ripening stage compared to previous years. Irrigation management was crucial for proper vine care and balance in warm years like this one. Because there were fewer berries per cluster, yield significantly decreased, which resulted in outstanding grape concentration and skin quality. Without a doubt, this season will be remembered as one of the most challenging ever, not only because of the technical skills required but also because of the global pandemic that was spreading at the time. In this sense, understanding climate conditions and grape characteristics proved essential. Identifying the right times for maceration and logistics was key.



### TASTING NOTES



**Appearance:** A lively garnet red with ruby sparks and a lovely set of legs sliding slowly down the glass.

**Aroma:** Unfolding the gift of time—in the barrel and the bottle—it offers an elegant combination of ripe red and black fruits, such as strawberries, cherries, plums and raspberries, laced with hints of tobacco, vanilla and nuts. Very aromatic and complex.

**Palate:** Intense yet delicate, with a balanced acidity that leads to a long, elegant finish. An enjoyable wine with extraordinary balance, volume and flavours, enhancing its aromatic sensations and extending them in time—much like the centenarian vineyard that continues making history vintage after vintage.

### PAIRING SUGGESTIONS AND SERVING TEMPERATURE



**Serving Temperature:** 15–16°C (59–61°F). Decanting is recommended.

**Storage:** Keep in a cool, dark, dry place at 15°C (59°F) or less.

**Pairing:** A highly versatile wine that will go very well with various dishes, for example, grilled rib-eye with potato salad with cucumber and radish, roasted lamb with grilled vegetables, and desserts like chocolate fondant.

### ANALYTICAL INFORMATION

**Alcohol:** 14.9%  
**Total Acidity (H2SO4):** 4.31 g/L  
**Residual Sugar:** 3.08 g/L  
**pH:** 3.56  
**Free SO2:** 30 ppm



### TECHNICAL SHEET

**Varietal Composition:** 100% Malbec  
**Clone Selection:** Massal  
**Yields:** 5 t/ha

### TEAM

**Winemaking team:** Juan Pablo Solís,  
Nicole Monteleone y Gustavo Hörmann.  
**Consulting winemaker:**  
Aurelio Montes Sr

