

# KAIKEN ESTATE MALBEC 2018



## VINEYARDS

Agrelo, Luján de Cuyo.

- **Location and altitude:** At 950 m.a.s.l. (3,115 ft), and 40 km to the south of the city of Mendoza.
- **Climate:** 200 mm annual precipitation. Semi-arid and windy. Large diurnal temperature range, with cold winters and warm summers.
- **Type of soil:** Deep silty loam, allowing for very good vineyard development.
- **Style of wines:** Fresh and fruity notes like plum. Medium structure and smooth tannins.



## WINEMAKING

The grapes were hand-harvested and transported in 300-kilo. Berries were manually selected once in the winery. The juice fermented in small tanks, which allows to carry out the fermentation process in optimal conditions, preserving the characteristics and qualities that the vineyard lends the grapes.

Alcoholic fermentation and later maceration lasted around 20 days. Forty percent of the wine was aged for six months in French oak barrels and the rest remained unoaked in order to highlight the fruit flavors and aromas, and to maintain its soft and silky tannins. The wine was slightly filtered using cartridges.



## HARVEST 2018

A hot, dry year, with large temperature differences between day and night (15°–20°C / 27°–36°F) delivered perfect ripening. After a few reduced years, yields returned to normal. With higher alcohol levels (that lend a pleasant sensation of sweetness) and rounded tannins, the 2018 wines stand out for their fruitier, riper profiles.



## TASTING NOTES

**View:** intense violet red color.

**Nose:** aromas of red fruits such as plum and blackberry, which are complemented by notes of chocolate and tobacco.

**Palate:** reveals extraordinary freshness and tannic softness.



## FOOD PAIRING & SERVICE

**Service temperature:** 15–16°C (59–61°F). Decanting is not necessary.

**Cellaring:** Store in a cool, dry place and away from sources of light.

**Food pairing:** white meat, grilled vegetables, and blue cheese.



## BASIC ANALYSIS

Alcohol 14%

Total acidity H<sub>2</sub>SO<sub>4</sub>: 3,9 g/l

Residual sugar 2,1 g/l

PH: 3,6

Free SO<sub>2</sub>: 31 ppm



## TECHNICAL DATA

Varietal composition: 100% Malbec

Clones selection: Masal

Yield: 8 ton/ha

## TEAM

**Winemaking team:**

Rogelio Rabino and Gustavo Hörmann.

**Consulting winemaker:**

Aurelio Montes Sr.

