KAIKEN

INDÓMITO

CABERNET FRANC

2019

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 precipiation. 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.

VINIFICATION

Manual harvest during the month of March. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 4 days at 10°C (50°F). Fermentation lasted 7 days at 27°C (80°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Aging 20% French oak barrels for 10 months . 80% Concrete vats for 10 months. Subsequent storage in bottle for 4 months.

HARVEST 2019

The summer was mostly warm, but with great thermal amplitude (very hot days followed by very cold days). Yields were relatively normal. The dry harvest season produced grapes in perfect health. With medium to high alcohol levels, and acidity slightly above average, 2019 wines tend to be fresh and elegant.

TASTING NOTES

Sight: intense ruby red colour.

Nose: attractive aromas of ripe peppers and minty herbs.

Palate: it has an alluring fresh sensation and very soft tannins.

FOOD PAIRING & SERVICE

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

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

Types of food: pastas with tomato sauce, pizza and meats with complex flavours such as duch or lamb.

BASIC ANALYSIS

Alcohol: 14,5%
Total acidity (H_2SO_4): 3,7 g/l
Residual sugar: 2,5 g/l
pH: 3,5
Free SO_2: 35 ppm

TECHNICAL DATA

Varietal composition: 100% Cabernet Franc
Clone selection: Clon 327
Yields: 9.000 kg/ha

TEAM

Winemaking team:
Gustavo Hörmann – Juan Pablo Solís.

Consulting winemaker:
Aurelio Montes Sr.