



# KAIKEN INDÓMITO

## CABERNET FRANC

2020

### 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.

### 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. Ageing in concrete tanks for 10 months, then 4 months in bottle before being released.

### HARVEST 2020

The 2020 harvest season was warm and dry, which contributed to an earlier ripening stage when compared to previous years. In warm years such as this one, irrigation management is key to proper vine care and balance. Additionally, because there were fewer berries per cluster, yield significantly decreased. While this may not be entirely positive in terms of quantity, the grape concentration and skin quality obtained were absolutely splendid. 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 to identify the right times for maceration and the logistics required.



### 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 duck or lamb.

### BASIC ANALYSIS

Alcohol: 14,6%  
Total acidity (H<sub>2</sub>SO<sub>4</sub>): 3 g/l  
Residual sugar: 3,1 g/l  
pH: 3,62  
Free SO<sub>2</sub>: 28 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.