

# KAIKEN ULTRA MALBEC | 2019



## VINEYARDS

### Los Chacayes, Uco Valley.

- Location and altitude: at 250 meters (4,101 feet) above sea level.
- Climate: 250/300 mm annual precipitation. Temperate climate, with severe winters and warm summers, and cool nights.

- Soil: Rocky, mixed with coarse sand and some lime. Low fertility. Permeable.

### Altamira, Uco Valley.

- Location and altitude: at 1,200 meters (3,937 feet) above sea level.
- Climate: 250 mm annual precipitation. Large diurnal temperature range, with cold nights and warm days.

Zone with early and late frosts.

- Soil: Chalky, with sand, lime, and stones.

### Gualtallary, Uco Valley.

- Location and altitude: at 1,300–1,600 meters (4,265–5,249 feet) above sea level.
- Climate: 250 mm annual precipitation. Large diurnal temperature range, and instances of Zonda wind.
- Soil: Alluvial, poor, stony, with an important quantity of calcium carbonate and sand.

## WINEMAKING

Manual harvest during March and April. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 7 days at 10°C (50°F). Fermentation lasted 7 days at 26°C (79°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Aging in French oak barrels (1/3 new, 1/3 second use, 1/3 third use) for 12 months, then 6 months in bottle before being released.

## HARVEST 2019

The 2019 harvest presented extreme temperature variations, delaying budbreak and translating into lower sugar levels at first, which became stable in April. Polyphenolic ripeness was outstanding, especially for grapes harvested during this month.

Wines from the 2019 vintage display a beautiful sense of balance, great interaction between alcohol and acidity, thick tannins, and fabulous concentration and aging potential.



### TASTING NOTES



Appearance: Intense and bright red with violet hues.  
Aroma: Captivating spicy and floral notes. A wine unfolding aromas of black fruits, evoking notes of blueberries and blackberries, characteristic of this variety.  
Palate: Superb structure, delicate tannins and a long, fresh, complex finish.

### FOOD PAIRING & SERVICE

Serving temperature: 15°C–16°C (59°F–61°F).  
Decanting is not necessary.  
Cellaring: Store in a cool, dry place and away from sources of light.

Pairing: Stews, not overly complex red meats and mature cheeses.



### BASIC ANALYSIS

Alcohol: 14.5%  
Total acidity (H<sub>2</sub>SO<sub>4</sub>): 3.8 g/L  
Residual sugar: 2 g/L  
pH: 3.6  
Free SO<sub>2</sub>: 30 ppm



### TECHNICAL DATA

Varietal composition: 100% Malbec  
Clone selection: Massal  
Yields: 8,000–10,000 Kg/ha

### TEAM

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

