

KAIKEN ULTRA MALBEC | 2020



VINEYARDS

Los Chacayes, Uco Valley.

- Location and Altitude: 100 km (62 mi) south of the City of Mendoza, at 1,250 m.a.s.l. (4,101 f.a.s.l.)
- Climate: 250/300 mm of annual rainfall. Temperate climate, with harsh winters, and warm summers with cool nights. Temperature range around 15–20°C (59–68°F) during the ripening period.
- Soil: Rocky, scarcely fertile. Rocks are mixed with coarse sand and some silt. Permeable soils.
- Wine Profile: Intense color. Spicy notes, deeply mineral. Marked tannins.

Altamira, Uco Valley.

- Location and Altitude: 112 km (69 mi) south of the City of Mendoza, at 1,200 m.a.s.l. (3,937 f.a.s.l.)
- Climate: 250 mm of annual rainfall. Broad temperature range, with cold nights and warm days. Early and late frosts in the region.
- Soil: Lime, with sand, silt and rock content.
- Wine Profile: Dark fruits, great structure and distinctive minerality.

Gualtallary, Uco Valley.

- Location and Altitude: 90 km (55 mi) southwest from the City of Mendoza, at 1,300–1,600 m.a.s.l. (4,265–5,249 f.a.s.l.)
- Climate: 250 mm of annual rainfall. Great temperature range, with events of 'Zonda' wind (a strong, extremely dry, down-slope wind).
- Soil: Alluvial, poor, with rock content and a significant amount of calcium carbonate and sand.
- Wine Profile: Intense and elegant wines with floral aromas. Medium-high acidity levels that translate into very fresh wines.

WINEMAKING

Manual harvest in 15-kilo (33 lb.) bins in April. Clusters are selected manually upon arrival at the winery. Pre-fermentation maceration in stainless-steel tanks for 7 days at 10°C (50°F). Fermentation in concrete vats for 7 days at 26°C (79°F), using selected wild yeasts. Post-fermentation maceration for 20 days. Spontaneous malolactic fermentation in concrete vats. Aging in French oak barrels (1/3 being new barrels; 1/3 second-use; 1/3 third-use) for 12 months, followed by 6 months of bottle aging before its release.

2020 VINTAGE

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



A Malbec of an intense bright red color with purple hues. On the nose, enticing aromas of dark fruits and spices come out, laced with the most enthralling mineral nuances.

It is solid and robust on the palate, revealing plenty of concentration, a defined character and smoothness. Its soft tannins create a pleasant texture, while its crisp acidity, personality and balance all lead seamlessly to a long and complex finish.

PAIRING SUGGESTIONS AND SERVING TEMPERATURE

Service: 15–16°C (59–61°F). No decanting needed.
Storage: Keep in a cool, dark, dry place.



Pairing: A perfect option for red meats, such as rib eye with coleslaw on the side. A great ally for stuffed pasta with a Malbec reduction as well.

BASIC ANALYSIS

Alcohol: 14.8%
Total acidity (H₂SO₄): 3.55 g/L
Residual sugar: 2,41 g/L
pH: 3.75
Free SO₂: 30 ppm



TECHNICAL DATA

Varietal composition: 100% Malbec
Massal Selection.
Yields: 8–10 tonne/ha

TEAM

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

