

# KAIKEN ULTRA MALBEC | 2021



## VINEYARDS

### Los Chacayes, Uco Valley.

- Location and altitude: 100 km south of Mendoza city, 1,250 metres (4,101 feet) above sea level.
- Climate: 250/300 mm of annual rainfall. Temperate climate, winters are harsh and summers are warm with cool nights. The thermal amplitude is around 15°C-20°C (59°F-68°F) during the ripening period.
- Soil: Rocky and not very fertile. The rocks are mixed with coarse sand and a little silt. Permeable soils.
- Style of wines: Intense colour. Spicy notes and deep minerals. Pronounced tannins.

### Altamira, Valle de Uco.

- Location and altitude: 112 km south of Mendoza city, 1,200 metres (3,937 feet) above sea level.
- Climate: 250 mm of annual rainfall. Great thermal amplitude with cold nights and warm days. The area has early and late frosts.

-Soil: Calcareous, presence of sand, silt and stone.

-Style of wines: Black fruit profile, great structure and remarkable minerality.

### Gualtallary, Valle de Uco.

- Location and altitude: 90 km south-west of Mendoza city, 1,300-1,600 metres (4,265-5,249 feet) above sea level.

-Climate: 250 mm of annual rainfall. Great thermal amplitude and incidences of Zonda wind.

-Soil: Alluvial, poor, stony, and with important presence of calcium carbonate and sand.

-Style of wines: Floral, intense and elegant wines. Medium-high acidity provides the highest levels of freshness.

## WINEMAKING

Manual harvest in 15 kg boxes in April. Hand selected. Manual selection of clusters in the winery. Pre-fermentative maceration for 7 days at 10°C (50°F) in the tank. Fermentation for 7 days at 26°C (79°F) in concrete tanks with selected natural yeasts. Post-fermentative maceration for 20 days. Natural malolactic fermentation in concrete tanks. Maturation in French barrels (1/3 new, 1/3 second use and 1/3 third use) for 12 months and subsequent bottle ageing for 6 months prior to its release.

## HARVEST 2021

In Mendoza, although the spring season was very dry compared to other years, in January and February we had a lot of rainfall, even higher than the last two years. Spring temperatures were very similar to the last seasons, but January and February were cooler than the last two years, which delayed harvest a bit, making it slower and allowing for more expressive white wines with good natural acidity and well-concentrated reds. The wines of 2021 vintage will be more elegant and fresh.



### TASTING NOTES



**View:** Intense red colour with violet and blue tones.

**Nose:** Intense aromas of blackberries and violets are perceived, accompanied by notes of white flowers and black fruits along with traces of white pepper and clove. In addition, subtle notes of vanilla come from its time in the oak.

**Mouth:** It has a soft and silky entry, with round and well-integrated tannins. It stands out for its balance and structure, with its refreshing acidity that gives it vivacity. Fruit flavours linger on the palate with notes of blackberries and raspberries, complemented by delicate notes of wood and spice. The finish is long and persistent, leaving a pleasant sensation on the palate, with hints of liquorice.

### PAIRING SUGGESTIONS AND SERVING TEMPERATURE



**Service:** Between 15°C -16°C (59°F-61°F). It is not necessary to decant.

**Storage:** Store in a cool, dry place away from light sources.

**Pairing:** See a Ramos dish.

### BASIC ANALYSIS

Alcohol: 14.8%  
Total acidity (H<sub>2</sub>SO<sub>4</sub>): 3.67 g/L  
Residual sugar: 2,58 g/L  
pH: 3.65  
Free SO<sub>2</sub>: 32 ppm



### TECHNICAL DATA

Varietal composition: 100% Malbec  
Clone Selection: Masal  
Yields: 8000-10000 kg/ha

### TEAM



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