

KAIKEN ESTATE CABERNET SAUVIGNON 2023



VINEYARDS

Agrelo, Luján de Cuyo.

- **Location and altitude:** 40 km (24 mi) south of the City of Mendoza, at 950 m.a.s.l. (3,116 f.a.s.l.)

- **Climate:** 200 mm of annual rainfall. Semi-arid and windy. Cold winters and warm summers. Wide temperature range between the day and night.

- **Type of soil:** Deep silt loam.

- **Style of wines:** Fresh fruity notes, such as plums. Medium structure and soft tannins.



WINEMAKING

The grapes are hand-harvested and transported to the winery in 300-kg bins. At the winery, the grapes are received on a sorting conveyor belt and, after being destemmed, they are sent to concrete tanks. The winemaking process begins with a cold maceration, followed by alcoholic fermentation and a subsequent 20-day maceration.

Thirty-five percent of the wine is aged for 8 months in French oak barrels, while the remainder is kept unoaked to highlight the fruit flavors and aromas and preserve its soft, silky tannins. The wine is filtered using fine soil and a sterilizing cartridge, and then it is bottled.



2023 VINTAGE

The 2023 vintage in Agrelo reinforced the reputation of this region as one of Mendoza's finest areas, especially for growing Cabernet Sauvignon.

Despite challenging weather conditions, including unexpected frosts and droughts, Agrelo produced grapes of exceptional quality. The unique soil and climate of this region, known for its balance between sunny days and cool nights, allowed Cabernet Sauvignon to develop a singular depth of flavor and complexity.

Yields were lower due to losses of 70% to 80% in some areas, but the quality of the grapes was extraordinary.

Cabernet Sauvignon 2023 is characterized by intense color, complex aromas of black fruits and spices, and firm yet well-integrated tannins. This success is the result of careful timing of the harvest, ensuring a vibrant acidity and a distinctive mineral profile, both hallmarks of Agrelo wines.

The 2023 Agrelo Cabernet Sauvignons promise excellent aging potential, standing out for their elegance and robust structure. This vintage exemplifies how Agrelo continues to be a benchmark for viticultural excellence in Mendoza.



TASTING NOTES



Description: Ruby red color with bright highlights.

Nose: Intense aromas of ripe black fruits, such as blackcurrants and blackberries, alongside notes of bell pepper and a subtle touch of oak.

Palate: With medium body, its tannins are velvety, creating a smooth experience on the palate. Hints of chocolate and spices add to its profile, leaving a long and fresh finish.

BASYC ANALYSIS

Alcohol 14.0%

Total acidity (H₂SO₄): 3.48 g/l

Residual sugar 2.80 g/l

PH: 3.59

Free SO₂: 35 ppm



TECHNICAL DATA

Varietal composition: 100% Cabernet Sauvignon

Clone Selection: Massal

Yields: 8 - 10 ton/ha

FOOD PAIRING & SERVICE



Service temperature: Serve at 15–17°C (59–63°F).

Store in a cool, dark, dry place, at 15°C (59°F) or less. No decanting needed.

Food pairing: Perfect with lamb dishes, stews, or gourmet pizzas, where the complexity of the sauce matches the wine's structure.

TEAM

Winemaking team: Juan Pablo Solis, Nicole Monteleone and Gustavo Hörmann.

Consulting winemaker: Aurelio Montes Sr.

