

# KAIKEN ESTATE MALBEC 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.
- **Wine Style:** Notes of fresh fruit, such as plum. 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 will be remembered for its contrast between challenge and exceptional quality. Despite adverse weather conditions, including early frosts and severe drought, the region produced grapes that promise extraordinary wines. Yields were low, with losses ranging from 60% to 70% in many areas, but what was lost in quantity was made up for in quality.

Agrelo's Malbec particularly shone in 2023 vintage, showing remarkable color and aromatic concentration, along with silky, well-structured tannins. Precise harvest timing allowed for the capture of vibrant natural acidity and the region's characteristic mineral profile, key factors that predict excellent aging potential for these wines.

The combination of an early harvest and careful vineyard management resulted in wines with elegant and refined character. This vintage should be enjoyed one sip at a time, with its perfect balance between freshness and complexity, representing a true tribute to the resilience and skill of Agrelo's winegrowers.



## TASTING NOTES

**Description:** Deep red color with violet hues.

**Nose:** Intense aromas of red and black fruits, such as plums and cherries, with floral notes and a subtle hint of dark chocolate.

**Palate:** On the palate, it is vibrant and fresh, with soft, well-structured tannins. The fruit is expressed with good persistence, accompanied by notes of spices and a subtle touch of vanilla from its controlled oak aging.



## FOOD PAIRING & SERVICE

**Service temperature:** 15–17°C (59–63°F). Store in a cool, dark, dry place, at 15°C (59°F) or less. No decanting needed.

**Pairing:** Ideal to pair with red meats, pasta dishes with rich sauces, and semi-cured cheeses. The wine's complexity pairs beautifully with hearty meals.



## BASIC ANALYSIS

Alcohol 13.5%  
Total acidity H<sub>2</sub>SO<sub>4</sub>: 3.46 g/l  
Residual sugar 2.76 g/l  
PH: 3.58  
Free SO<sub>2</sub>: 30 ppm

## TECHNICAL DATA

Varietal composition: 100% Malbec  
Clone Selection: Masal  
Yields: 8 -10 ton/ha



## TEAM

**Winemaking team:** Juan Pablo Solís,  
Nicole Monteleone & Gustavo Hörmann.

**Consulting winemaker:** Aurelio Montes Sr.

