

KAIKEN ESTATE CABERNET SAUVIGNON 2022



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 were harvested by hand and transported in 300kg bins. At the winery, the grapes pass through a sorting belt and after destemming are deposited in concrete tanks. Vinification begins with a cold maceration followed by alcoholic fermentation and subsequent maceration for 20 days. 40% of the wine was aged for 6 months in French oak barrels, with the rest remaining in barrels without wood contact to enhance the fruit flavours and aromas and to maintain its soft and silky tannins.

The wine is filtered through a tangential filter and then through sterilising cartridges prior to bottling.



HARVEST 2022

We started with a cold and dry spring, with the average temperatures 2°C below those of the previous year. Late frosts in October affected flowering and fruit set in some sectors. The first fortnight of January began with a heatwave, and towards the end of this month we began to have a recurrent precipitation that continued into February and early March. The result was a rainier than average December, January and February, but with good vineyard management we achieved precise fruit and delicious freshness. We had lower yields in the case of the Agrelo estate, between 10% and 20%. These decreases in production have led to notable increases in the quality of our wines, obtaining red wines with body and intensity. The fluctuating conditions of each vintage mean that each vintage has particular results, and we are convinced the 2022 wines will stand out. Climate change is present and pushes us to act and adapt to continue on the path of excellence.



TASTING NOTES

Sight: Ruby red colour, with bright glints.

Nose: Intense aromas of ripe black fruits, such as plums and blackberries, together with notes of cassis and blackcurrants. Subtle spicy notes can also be appreciated, as well as hints of tobacco and vanilla from subtle oak ageing.

Palate: This wine is characterised by its structure and medium-low body. The tannins are soft and rounded, providing a velvety sensation on the palate. Black fruit flavours remain present, along with notes of dark chocolate and roasted coffee. The finish is long and persistent, leaving a pleasant sensation of freshness.



BASIC ANALYSIS

Alcohol 14,0%

Total acidity (H₂SO₄): 3,60 g/l

Residual sugar 2,52 g/l

PH: 3,68

Free SO₂: 30 ppm



TECHNICAL DATA

Varietal composition: 100% Cabernet Sauvignon

Clone Selection: Massal

Yields: 8 to 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: This Cabernet Sauvignon makes a perfect match for pasta with spicy red sauce, or skirt steak with grilled vegetables bruschetta.



TEAM

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

Consulting winemaker:

Aurelio Montes Sr.

