KAIKEN
TERROIR SERIES

TORRONTÉS

2021

VINEYARDS

Cafayate Valley, Salta

- **Location and altitude:** 200 km (125 miles) southwest of the city of Salta, at 1,600-2,400 metres (4,250-5,250 ft.) above sea level.
- **Climate:** 150-200 mm (5.9-7.8 in) annual rainfall. Desert climate. More than 320 days of sunshine. Great thermal amplitude (20°C/36°F between day and night) with long summers, which allow a good growth of the vines.
- **Soil:** Sandy loam with granitic rocks.

WINEMAKING

Manual harvest and cluster selection upon arrival at the winery. Pneumatic pressing up to 600 mbar. Static cold settling for 48 hours. Fermentation in concrete tanks at 14°C (57.2°F) for 20 days, using selected yeasts. No malolactic fermentation, in an attempt to preserve aromas and acidity. All of this results in a Torrontés with exquisite natural acidity, terpenes revealing floral notes, and plenty of fruit for a full-bodied mouthfeel. This wine has not been aged in oak.

HARVEST 2021

The 2021 harvest in Cafayate took place under good climate conditions, with a cold winter and no major weather events during the spring. Although harvesting began at a slower pace than previous years, this allowed for a more gradual ripening stage, which, in turn, yielded very expressive whites with medium-to-high concentration.

TASTING NOTES

Appearance: A lovely pale yellow, like that of chrysanthemums, and attractive greenish highlights. A wine displaying delicate and soft depth.
Aroma: Ripe Muscat aromas, distinctive of the variety, stand out, combined with white flowers scents, predominantly jasmine. After some time, orange peel and lemon candy notes also emerge.
Palate: A refreshing attack, revealing mid-palate intensity, and an aftertaste reminiscent of limoncello.

FOOD PAIRING & SERVICE

Serving tips:12°-13°C (53°-55°F). Decanting is not needed.
Storage: Keep in a fresh, dry place at below 15°C (59°F), sheltered from light.

Pearing: Seafood, especially fish (cooked or raw). Poultry. Green vegeatbles. Herbs, including hot and spicy ones. Starch, especially dished that include potato.

BASIC ANALYSIS

Alcohol: 13,2%
Total Acidity (H2SO4): 3,88 g/L
Residual Sugar: 1,8 g/L
pH: 3,25
Free SO2: 30 ppm

TECHNICAL DATA

Varietal Composition: 100% Torrontés.
Clone Selection: Massal
Yields: 9 ton/ha (3.6 ton/acre).

TEAM

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