KAIKEN
TERROIR SERIES

TORRONTÉS

2022

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 2022

The season started out with a cold and dry spring, with average temperatures 2°C (35.6°F) below those recorded in the previous year. Late frosts fell on some areas in late October, affecting flowering and fruit set. The first two weeks in January came by with a heat wave. Frequent rainfalls were reported toward late January, which continued in February and early March. As a result, December, January and February reported heavier rainfall volumes than average. However, proper vineyard management allowed us to obtain deliciously fresh fruit at just the right time.

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: 12,6%
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