



KAIKEN

INDÓMITO

CABERNET FRANC 2021



VINEYARDS

Agrelo, Lujan de Cuyo.

- **Location and Altitude:** at 950 m.a.s.l. (3,115 ft) and 40 km to the south of the city of Mendoza.
- **Climate:** 200mm annual precipitation. Semi-arid and windy. Large diurnal temperature range, with cold winters and warm summers.
- **Soil:** deep silty loam, allowing for very good vineyard development.
- **Wine Profile:** fresh and fruity notes like plum. Medium structure and smooth tannins.



WINEMAKING

Manual harvest during the month of March. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 4 days at 10°C (50°F). Fermentation lasted 7 days at 27°C (80°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. fermentation occurred naturally in the concrete tanks. Aging in second use French oak barrels for 8 months, followed by 4 months of bottle ageing before its release.



2021 VINTAGE

While springtime in Mendoza was drier than in the past, January and February experienced heavy rainfall, exceeding the levels recorded in the previous two years. Temperatures during spring were quite similar to prior seasons. However, January and February were cooler when compared to the past two years, which slightly delayed our harvest. This slow progression allowed for very expressive whites with lovely natural acidity, and highly concentrated reds.



TASTING NOTES

Sight: intense red colour, medium depth and purple hues.
Nose: Predominance of fresh red berries such as raspberry and currant laced with herbal notes of green bell pepper, flowers, and some mint.
Palate: a medium-bodied Cabernet Franc with soft and ripe tannins. It has a natural and very balanced acidity with a good structure. The flavours of red berries combine with herbal and spicy hints of black pepper and liquorice. It delivers a long, persistent finish with a pleasant mouthfeel of freshness and elegance.



PAIRING SUGGESTIONS AND SERVING TEMPERATURE

Serving temperature: 15°–16°C (59°–61°F). Decanting is not necessary. **Cellaring:** store in a cool, dry place and away from sources of light. **Pairing:** Season vegetable salad with goat cheese and nuts. Grilled bell pepper and caramelized onion tacos. Mushroom risotto.



BASIC ANALYSIS

Alcohol: 14,3%
Total Acidity (H2SO4): 3,94 g/l
Residual Sugar: 3,36 g/l
PH: 3,57
Free SO2: 32 ppm

TECHNICAL DATA

Varietal composition: 88% Cabernet Franc, 12% Cabernet Sauvignon.
Clone Selection: Clon 327.
Yields: 9 tonne/ha.

TEAM

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

