



KAIKEN

INDÓMITO

CABERNET FRANC 2022



VINEYARDS

Agrelo, Lujan de Cuyo.

- Location and altitude: 40 km south of the city of Mendoza, at 950 meters (3117 feet) above sea level.
- Climate: Annual precipitation reaching 200 mm. Semi-arid and windy climate. Cold winters and warm summers. Wide temperature range between day and night.
- Soil: Deep loam-silt soil.
- Wine style: Fresh fruity notes reminding of plums. Medium structure and soft tannins.



VINIFICATION

Manual harvesting takes place during the month of March. Manual selection of grape clusters in the winery. Pre-fermentation maceration at 10 °C (50 °F) for 4 days in the tank. Fermentation for 7 days at 27°C (80°F) in concrete tanks with natural yeasts. Post-fermentation maceration for 20 days. Malolactic fermentation occurs naturally, followed by an 8-month maturation period of 20% of the wine in French oak barrels. The remaining 80% ages in concrete tanks. The wine is then bottle-aged for 4 months prior to its release.



2022 VINTAGE

The 2022 Cabernet Franc harvest in Agrelo concluded with an excellent expression of the variety. Despite some initial climatic challenges, such as a cool, dry spring and a few late frosts, grape ripening was exceptional thanks to a period of sunny days and cool nights during spring. The region's well-drained soils and significant temperature range contributed to the health and quality of the fruit. The result is a Cabernet Franc with remarkable intensity and concentration, promising wines of outstanding quality and typicity. The weather conditions, though irregular, ultimately favored the production of an extraordinary harvest.



TASTING NOTES

Description: It displays an intense ruby red color with purple hues.

Nose: Elegant aromas of cassis and plums accompanied by delicate notes of spices and cedar.

Palate: Firm structure and silky tannins; the palate reveals flavors of black fruits, hints of vanilla, and a lingering finish with a subtle herbal note.



PAIRING SUGGESTIONS AND SERVING TEMPERATURE

Serve at 15 °C to 17 °C (59 °F to 63 °F) and store in a cool, dry place at below 15 °C (59 °F), away from light sources. Decanting is not necessary.

Pairing: Ideal to pair with grilled red meat, roast lamb, aged cheeses, and dishes with reduction sauce.



BASIC ANALYSIS

Alcohol Analysis: 14,3%

Total acidity (H2SO4): 3,94 g/l

Residual sugar: 3,36 g/l

pH: 3,57

Free SO2: 32 ppm



TECHNICAL DATA

Blend: 88 % Cabernet Franc, 12 %

Cabernet Sauvignon

Clonal selection: Clon 327

Yield: 9000 kg/ha

TEAM

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

Consulting winemaker: Aurelio Montes Sr.

