



# KAIKEN

## INDÓMITO

### MALBEC 2022



#### VINEYARDS

##### Altamira, Uco Valley

- **Location and altitude:** 112 km south of the city of Mendoza, at 1200 meters (3937 feet) above sea level.

- **Climate:** Annual precipitation reaching 350 mm. Wide temperature range between day and night. Area with early and late frosts risks.

- **Soil:** calcareous, with the presence of sand, silt, and stone.

- **Wine style:** fruity profile, fresh, very elegant with great varietal typicity.



#### WINEMAKING

The grapes are hand-harvested and transported to the winery in 300 kg bins. At the winery, the grapes are received on a sorting conveyor belt to ensure quality, then destemmed and sent to concrete tanks, where they undergo a cold maceration for 3 days at 10 °C. The alcoholic fermentation begins with selected yeasts and lasts about 7 days, with temperatures not exceeding 27 °C (80 °F). Once fermentation is complete, a post-fermentation maceration of about 20 more days is carried out. Finally, the wine is separated from the skins, and the malolactic fermentation takes place spontaneously in concrete tanks. For maturity, 20 % of the wine is aged in French oak barrels for 10 months, while the remaining 80 % stays in the concrete tanks. After this period, the final blend is made using the best components and aged in bottle for at least 4 months before being released to the market.



#### 2022 VINTAGE

The season began with a cold, dry spring, with average temperatures of 2 °C (35.6 F) below those of the previous year. Late frosts in October affected flowering and fruit set in some areas. The first half of January brought a heat wave, followed by recurring rainfall by the end of the month, which continued into February and early March. This resulted in a rainier December, January, and February than average. However, thanks to careful vineyard management, fruit at optimum setting and delicious freshness were achieved. In Altamira, yields were 10 to 20% lower. The reduction in production led to a distinctive increase in quality observed in red wines with great body and intensity. The fluctuating conditions of each harvest cause every vintage yield to be unique, and we are convinced that the 2022 wines will stand out. Climate change is here and compels us to adapt and thrive for excellence.



#### TASTING NOTES

**Description:** Red with violet hues, exhibiting medium intensity.

**Nose:** Intense aromas of ripe red fruit such as cherries and strawberries are perceived, along with notes of black fruits. Very subtle and elegant wine that combines notes of cassis and currants. Gentle spicy and vanilla hints from its brief time in oak can also be appreciated.

**Palate:** This wine is characterized by its medium structure. The tannins are soft and rounded, providing a velvety sensation on the palate. Red fruit flavors remain present, along with notes of dark chocolate and toasted coffee. It has a long and persistent finish with a pleasant, fresh sensation.

#### ANALYTICAL INFORMATION

**Alcohol Analysis:** 14.2 %

**Total acidity (H2SO4):** 3.41

**pH:** 3.55

**Free SO2:** 30



#### TECHNICAL SHEET

**Varietal composition:** 92% Malbec, 8% Cabernet Franc.

**Clonal selection:** Masal

**Yield:** 9 ton/ha



#### 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:** Mushroom risotto and the earthy and umami flavors of the mushrooms enhance the wine's nuances, creating a pleasing combination for the palate.

#### TEAM

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

**Consulting winemaker:** Aurelio Montes

