KAIKEN

2023

VINEYARD

Canota Valley, Mendoza.

- **Location and altitude:** 35 km northeast of the city of Mendoza at 1,150 meters / 3,773 feet above sea level. Pre-Andean valley.
- **Climate:** warm desertic climate with scarce precipitation and a continuous breeze from the pre-Andes.
- **Suelo:** presence of thick sand and silt. Boulders of various ages and compositions.

WINEMAKING

The grapes are harvested by hand, and the bunches are selected before processing to remove any grapes unsuitable for vinification due to delayed maturity or damage. Immediate gentle pressing to avoid excessive extraction of colour. Controlled fermentation between 13° and 15 °C for 15 days. The lees are stirred every 15 days to improve the volume in the mouth. Finally, the wine is filtered and bottled.

HARVEST 2023

The must and wines have been of very good quality so far. This is due mainly to a combination of low yield volume —resulting from frosts— and a series of drought spells. We are seeing powerful wines with plenty of character. This is turning out to be a rather atypical harvest from every angle, with climate change undeniably causing red varieties to ripen earlier and bringing about relentlessly hot weather in January and February. Wines from this vintage are bound to be fantastic: a reflection of a year when ripening took place about two weeks earlier than average, and yield volume, although low, revealed excellent vine health, astounding fruit concentration and the highest quality.

TASTING NOTES

Nude is a fresh, intense wine that delivers delicious aromas of fresh red fruits such as raspberries, strawberries and pomegranates. On the nose, it has hints of Mediterranean herbs, with notes of thyme, orange blossom, pink pepper, strawberries, and pink grapefruit. The mouthfeel is smooth, with fresh acidity and a medium body that gives this rosé a full, creamy sensation and a lingering and delicious finish.

FOOD PAIRING & SERVICE

Serving temperature: 12º–13ºC (53º–55ºF). Decanting is not necessary.
Cellaring: Store in a cool, dry place and away from sources of light.
Types of food: shrimp cocktail, light fish, tapas, and goat, camembert o brie cheese.

BASIC ANALYSIS

13,0%	4,47	1,8	3,28
alcohol	total acidity	residual sugar	pH

TECHNICAL DATA

Varietal composition: 90% Grenache, 10% Cabernet Sauvignon. Masal selection.

TEAM

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