

MALBEC  
IG | VALLE DE CANOTA  
2021

KAIKEN  
AVENTURA



### VINEYARDS

#### Canota Valley, Mendoza.

Valle de Canota —Canota Valley—in the Andes foothills, next to Villavicencio Nature Reserve, in Las Heras district, Mendoza.

- **Location and altitude:** 35 km (22 mi) northwest of the City of Mendoza, at 1,150 m.a.s.l. (3,770 f.a.s.l.) A valley at the foothills of the Andes.
- **Climate:** Hot and desert-like, with scarce rainfall. Early-harvest grapes.
- **Soil:** Coarse sand, silt, limestone, and rocks of different ages and composition.



### WINEMAKING

Grapes are hand-harvested in the early morning hours to take advantage of the lower temperatures. Then, they are promptly carried to the winery to ensure freshness. Upon arrival at the winery, clusters are carefully selected before de-stemming. Before fermentation begins, the grapes undergo a three-day, low-maceration process. It is at this point that colour extraction begins. Following maceration, fermentation with wild yeasts ensues, maintaining a temperature of 26–28°C (78–82°F) for ten days. After this period, the wine is left in contact with the skins for five more days. Grape solids are then separated from the juice, and the wine is poured into concrete vats, thus ensuring it is clear and malolactic fermentation can ensue. Once this second fermentation is completed, sulfites are added, and the wine is poured entirely into cylindrical concrete vats, leaving it on its fine lees for 12 months. Before bottling, the wine is filtered using membrane filters to ensure a healthy and adequate storage time.



### 2021 HARVEST

In terms of quality, 2021 was a great vintage, especially for Malbec, while long-cycle varieties like Cabernet experienced a more uneven season. Temperatures in the 2020–2021 season were relatively higher during the spring—compared to the annual average—while January and February in Mendoza were 4–5°C (39–41°F) below average. This resulted in a longer ripening cycle. Temperatures were normalized in March, which meant virtually all varieties ripened well. In terms of rainfall, 2021 started cool and dry. By late January and early February, rainfall events were becoming more frequent, which resulted in considerable water accumulation. However, the team's consistent monitoring, checking of harvesting points and application of pre-emptive methods meant no negative impacts transpired.



### TASTING NOTES

**Appearance:** Intense ruby red with purple hues.  
**Aroma:** A wine brimming with aromatic complexity, with fresh red fruits like strawberry, grape and blackberry unfolding playfully with resin and jarilla shrub notes.  
**Palate:** An enjoyable attack. Soft, delicate tannins with a firm body, creamy texture and a fruity aftertaste reminiscent of herbs. Aventura Canota is a refreshing, fruity, smooth Malbec with a well-defined body and structure.



### PAIRING SUGGESTIONS & SERVING

**Serving temperature:** 15–16°C (59–61°F) max. No decanting is needed.  
**Storage:** Keep in a cool, dark, dry place at 15°C (59°F) or less.  
**Pairing:** It can easily be paired with a variety of dishes, such as beef tagliata with Parmesan cheese, arugula and hazelnut crumble, pasta with oyster mushrooms and garlic cream sauce, fresh cheeses such as goat or feta, semi-cured cheeses like Cheddar or Gouda, or blue cheeses like Roquefort.



### ANALYTICAL INFORMATION

**Alcohol:** 14,9%  
**Total acidity (H2SO4):** 4.75 g/l  
**Residual sugar:** 2.25 g/l  
**pH:** 3,75  
**Free SO2:** 35 ppm



### TECHNICAL SHEET

**Varietal composition:** 100% Malbec  
**Clone selection:** Perdiel Selection  
**Yields:** 8 T/ha

### TEAM

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

**Consulting winemaker:**  
Aurelio Montes Sr.

