

MALBEC IG | LOS CHACAYES SUR 2021

KAIKEN AVENTURA



VINEYARDS

Los Chacayes South, Mendoza.

- **Location and altitude:** 100 km (62 mi) south of the City of Mendoza, at 1,250 m.a.s.l. (4,101 f.a.s.l.). A valley at the foothills of the Andes, located on the south shore of the Arroyo Grande stream. It is the most recently-formed alluvial fan.

- **Climate:** 250/300 (9.84/13.77 in.) mm of annual rainfall. Temperate climate with harsh winters and warm summers with cool nights. Temperature ranges around 15–20°C (59–68°F) during ripening.

- **Soil:** Large pebbles and loose sandy loam soils. Little or no arable land, with large rocks of different shapes and sizes.



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 and deep ruby red with violet hues.

Aroma: Notes of star anise, freshly harvested plums, blackberry and strawberry. A wine of superb aromatic intensity and wild herbal notes like thyme.

Palate: Intense yet very delicate. Its vibrant acidity adds structure and offers a pleasant sense of direction. Its smooth, velvety tannins lead the way into a complex and long finish.



PAIRING SUGGESTIONS & SERVING

Serving temperature: 15–16°C (59–61°F). No decanting is needed.

Storage: Keep in a cool, dark, dry place at 15°C (59°F) or less.

Pairing: A very versatile wine which can easily be paired with a variety of dishes, such as wood-fired Provolone, goat cheese platter with pomegranate, cavatelli, and grilled rib eye with chimichurri sauce.



ANALYTICAL INFORMATION

Alcohol: 14,8%

Total acidity (H2SO4): 5.25 g/l

Residual sugar: 2,2 g/l

pH: 3,65

Free SO2: 32 ppm



TECHNICAL SHEET

Varietal composition: 100% Malbec

Massal selection

Yields: 8 T/ha

TEAM

Winemaking team:

Juan Pablo Solís, Nicole Monteleone and Gustavo Hörmann.

Consulting winemaker:

Aurelio Montes Sr.

