

# KAIKEN ULTRA PINOT NOIR | 2023

**KAIKEN**  
PREMIUM by NATURE

## VINEYARDS

Añelo, Neuquén, Argentina Patagonia.

- Location and altitude: 99 km (61 mi) from the capital of Neuquén, at 396 m.a.s.l. (1,299 f.a.s.l.)
- Climate: The constant breeze and relatively low humidity in the region make it ideal for growing high quality grapes. Good temperature range, with annual rainfall levels around 350 mm.
- Soil: Alluvial, heterogeneous, and moderately deep, predominantly high in rocks and sand.
- Style of wine: Astounding varietal typicity and freshness.

## WINEMAKING

Manual harvest in March. Clusters are selected manually upon arrival at the winery. After this, grapes are divided into three different maceration groups. In the first one, whole clusters undergo carbonic maceration, while the second batch undergoes cryo-maceration for 2–3 days in the tank, prior to alcoholic fermentation. The third batch is fermented in foudres, with daily punch-downs that make for excellent fruit extraction. Fermentation takes place over 7 days, at 20°C (68°F), using a selection of natural yeasts in the case of carbonic maceration. Once the grape skins have been separated, all three components are poured into second and third use barrels, where spontaneous malolactic fermentation begins. After this, each batch is aged separately for 8 months, according to the type of maceration they underwent in the first place. Following the aging period, the winemaking team decides how much of each batch will be used in the blend.

## 2023 VINTAGE

The 2023 vintage from Añelo, Neuquén, in Argentina's stunning Patagonia, promises exceptional cellaring potential. Spring frosts in October and November 2022 reduced overall production, setting the stage for an extraordinary year. The weather was notably dry, with slightly cooler than usual temperatures. Low yields resulted in an early harvest, 2 to 4 weeks ahead of schedule. Wines from this vintage are distinguished by their elegance. They boast high natural acidity and lower alcohol content. They feature an opulent texture and a pronounced fruit profile. This is a vintage to be savoured slowly, enjoying every sip and every glass... in moderation.



### TASTING NOTES



**Appearance:** In the glass it shines with a brilliant cherry red colour and impeccable clarity, showing subtle yet elegant depth.

**Nose:** It presents a distinguished and harmonious bouquet, where the suggestive aromas of ripe black fruits intertwine with sophisticated spicy notes, highlighting its premium character.

**Palate:** On the palate, it is clean and vibrant, with a distinctive and defined character. This leads to an expressive finish with delicate herbal hints. This wine has superb aging potential, promising to develop even greater complexity over time. It is a true tribute to varietal purity and the unique terroir of its origin.

### PAIRING SUGGESTIONS AND SERVING TEMPERATURE



**Service:** 15–16°C (59–61°F). No decanting needed.  
**Storage:** Keep in a cool, dark, dry place.

**Pairing:** ideal for a duck magret with red fruit reductions or a porcini mushroom risotto. For those who prefer something sweet, a dark chocolate brownie with raspberries perfectly complements its subtleties.

### BASIC ANALYSIS



Alcohol: 13,5%  
Total acidity (H<sub>2</sub>SO<sub>4</sub>): 3.86 g/L  
Residual sugar: 1,8 g/L  
pH: 3.42  
Free SO<sub>2</sub>: 30 ppm

### TECHNICAL DATA

Varietal composition: 100% Pinot Noir  
Selección Masal.  
Rendimientos: 9 ton/ha

### TEAM



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