

KAIKEN ESTATE MALBEC 2022



VINEYARDS

Agrelo, Luján de Cuyo.

- **Location and altitude:** 40 km (24 mi) south of the City of Mendoza, at 950 m.a.s.l. (3,116 f.a.s.l.)
- **Climate:** 200 mm of annual rainfall. Semi-arid and windy. Cold winters and warm summers. Wide temperature range between the day and night.
- **Type of soil:** Deep silt loam.
- **Wine Style:** Notes of fresh fruit, such as plum. Medium structure and soft tannins.



WINEMAKING

The grapes were harvested by hand and transported in 300kg bins. At the winery, the grapes pass through a sorting belt and after destemming are deposited in concrete tanks. Vinification begins with a cold maceration followed by alcoholic fermentation and subsequent maceration for 20 days. 40% of the wine was aged for six months in French oak barrels, with the rest remaining in barrels without wood contact to enhance the fruit flavours and aromas and to maintain its soft and silky tannins. The wine is filtered through a tangential filter and then through sterilising cartridges prior to bottling.



HARVEST 2022

We started with a cold and dry spring, with the average temperatures 2° below those of the previous year. Late frosts in October affected flowering and fruit set in some sectors. The first fortnight of January began with a heatwave, and towards the end of this month we began to have a recurrent precipitation that continued into February and early March. The result was a rainier than average December, January and February, but with good vineyard management we achieved precise fruit and delicious freshness. We had lower yields in the case of the Agrelo estate, between 10% and 20%. These decreases in production have led to notable increases in the quality of our wines, obtaining red wines with body and intensity. The fluctuating conditions of each vintage mean that each vintage has particular results, and we are convinced the 2022 wines will stand out. Climate change is present and pushes us to act and adapt to continue on the path of excellence.



TASTING NOTES

Sight: Red colour with violet glints.

Nose: Intense and fruity aromas can be appreciated, such as ripe plums, black cherries and blackberries. Spicy notes also appear, such as black pepper and clove.

Palate: In the mouth, this wine tends to be juicy and balanced with soft round tannins. The fruit remains with good persistence on the palate. It also has subtle toffee and vanilla notes from its short oak ageing.



FOOD PAIRING & SERVICE

Service temperature: 15–17°C (59–63°F). Store in a cool, dark, dry place, at 15°C (59°F) or less. No decanting needed.

Pairing: A wonderful option for red meats and roasted vegetables, as well as pasta au gratin prepared in a wood-fired oven. It pairs superbly well with grilled provolone cheese and coal roasted eggplant.



BASIC ANALYSIS

Alcohol 14%

Total acidity H₂SO₄: 3,56 g/l

Residual sugar 2,96 g/l

PH: 3,65

Free SO₂: 32 ppm



TECHNICAL DATA

Varietal composition: 100% Malbec

Clone Selection: Masal

Yields: 8 to 10 ton/ha

TEAM

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

Consulting winemaker:
Aurelio Montes Sr.

