

# KAIKEN

## TERROIR SERIES

### MALBEC

BONARDA - PETIT VEDOT

2022



#### VINEYARDS

Los Chacayes, Uco Valley.

- **Location and altitude:** 100 km to the south of Mendoza, at 1,250 metres (4,101 feet) above sea level.

- **Climate:** Annual precipitation reaching 250/300 mm. Temperate climate, severe winters, and warm summers with cool nights.

- **Soil:** Rocky and somewhat fertile. Rocks are mixed with coarse sand and some silt. Permeable soils.

- **Wine style:** Intense colour Spicy and mineral deep notes High concentration of tannins.

**Agrelo, Luján de Cuyo**

- **Location and altitude:** 40 km south of the city of Mendoza, at 950 meters (3117 feet) above sea level.

- **Climate:** Annual precipitation reaching 200 mm. Semi-arid and windy climate. Cold winters and warm summers. Wide temperature range between day and night.

- **Soil:** Deep loam-silt soil.

- **Wine style:** Fresh fruity notes reminding of plums. Medium structure and soft tannins.



#### WINEMAKING

The grapes are hand-harvested and transported to the winery in 300-kg bins. At the winery, they are received on a sorting conveyor belt to ensure quality, then destemmed and sent to concrete tanks, where they undergo a cold maceration for 3 days at 10 °C (50 °F). Alcoholic fermentation begins with selected yeasts and lasts about 7 days, with temperatures not exceeding 27 °C (80 °F). Once fermentation is complete, a post-fermentation maceration of about 20 more days is carried out. The wine is then separated from the skins, and spontaneous malolactic fermentation takes place in concrete tanks. For maturation, the wine is aged in second- and third-use French oak barrels for 10 months. After this period, the final blend is made using the best components and aged in bottle for at least 4 months before being released to the market.



#### 2022 VINTAGE

The season began with a cold, dry spring, with average temperatures of 2 °C (35.6 F) below those of the previous year. Late frosts in October affected flowering and fruit set in some areas. The first half of January brought a heat wave, followed by recurring rainfall by the end of the month, which continued into February and early March. This resulted in a rainier December, January, and February than average. However, thanks to careful vineyard management, fruit at optimum setting and delicious freshness were achieved. We had lower yields due to widespread frost events across Mendoza in early November. The reduction in production led to a distinctive increase in quality observed in red wines with great body and intensity. The fluctuating conditions of each harvest cause every vintage yield to be unique, and we are convinced that the 2022 wines will stand out. Climate change is here and compels us to adapt and thrive for excellence.



#### TASTING NOTES

**Description:** Red color with violet highlights.

**Nose:** Strawberries and red fruits blend with some black fruits, a mineral touch, and chalky notes. It also exhibits hints of spices such as thyme and whitebrush.

**Palate:** This is an intense and robust wine. The blend makes it complex, with balanced acidity, delivering a smooth, very elegant profile. The finish is persistent and highly elegant.



#### FOOD PAIRING & SERVICE

Serve at 15 °C to 17 °C (59 °F to 63 °F) and store in a cool, dry place at below 15 °C (59 °F), away from light sources.

Decanting is not necessary.

**Pairing:** lamb stew with soft spices such as cumin and cinnamon.



#### ANALYTICAL INFORMATION

**Alcohol:** 13.8%

**Total acidity (H2SO4):** 3,68g/L

**Residual sugar:** 2.52 g/L

**pH:** 3.55

**Free SO2:** 30 ppm



#### TECHNICAL SHEET

**Varietal composition:** 80% Malbec from Los Chacayes, 15% Bonarda from Agrelo, 5% Petit Verdot from Agrelo.

**Clone selection:** Massal

**Yields:** 8,000–12,000 Kg/ha

#### TEAM

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

**Consulting winemaker:**

Aurelio Montes Sr.

