

Kaiken Estate Cabernet Sauvignon

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Grapes are manually harvested into 300-kilo bins and taken to the winery. Upon arrival, clusters are placed along a sorting conveyor belt and, once de-stemmed, grapes are placed in concrete vats. Winemaking per se begins with cold maceration, followed by alcoholic fermentation and post-fermentation maceration for 20 days. Forty percent of this wine was aged in French oak barrels for 6 months, while the remaining 60% was left unoaked so as to highlight its fruity flavors and aromas and best preserve the soft, silky feel of its tannins. This wine was filtered before being bottled.

AGING: 40% of the wine was aged for 6 months in French oak barrels

THE STORY

The Caiquén is a wild goose from Patagonia that flies across The Andes between Argentina and Chile. Like this bird Aurelio Montes rediscovered Mendoza as a generous land filled with superb vines and hardworking people. In 2001 he realized Mendoza was the perfect place to make Kaikén Wines.

PHILOSOPHY: Producing premium wines with special concern for the environment and their collaborators, promoting a sustainable culture in all stages of winemaking, so that their footprint on the earth is a real contribution of conservation and permanent care.

BIOGRAPHY: Juan Pablo Solis, with 6 years of experience in the winery, assumes his new role as head of oenology; together with his brand new Agricultural Engineer, Nicole Monteleone; led by Gustavo Hörmann, Oenologist and General Manager of Bodega Kaiken.

THE ADJECTIVES

OVERALL: Fresh and fruity. Medium structure and smooth tannins.

AROMAS / FLAVORS: Fresh red berries, eucalyptus and menthol.

MOUTHFEEL: Unusual and extraordinary softness for a Cabernet Sauvignon.

THE SELLING POINTS

AWARDS: 90pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Wild fowl, fatty meats and mature cheese.

