

# Kaiken Mai Malbec

## THE FACTS



**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Vistalba

**CEPAGE:** 100% Malbec

**WINEMAKING:** Grapes are sourced from our century-old vineyards in Vistalba. Clusters are selected as soon as harvesting begins and then again upon arrival at the winery before being de-stemmed. After this step, grapes, rather than being crushed, are taken into a fermentation tank, where gravity breaks the berries open without damaging the seeds. Once inside the tank, low-temperature maceration takes place, a time when colour and aroma extraction begins. This, in turn, will help reduce mechanical action during fermentation, which is done using selected yeasts for 10 to 15 days. Once fermentation is completed, wine is separated from the skins and stored in concrete vats, where malolactic fermentation begins. Following this, sulfites are added, and the wine is poured into new and second-use barrels, where it will age for 18 months. For a few years now, 500- and 600-litre barrels have been introduced to deliver an even fruitier and fresher expression, laced very nicely with oak. Later, the wine is extracted from the barrels and stored in concrete vats for six months, after which it is bottled and stored for at least one year before being launched onto the market.

**AGING:** 18 months in second-use 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:** aromatic and complex

**AROMAS / FLAVORS:** ripe red and black fruits, tobacco, vanilla and nuts

**MOUTHFEEL:** intense, delicate, balanced acidity, long and elegant finish

## THE SELLING POINTS

**AWARDS:** 96pts James Suckling, 94pts Tim Atkin

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** grilled rib-eye, roasted lamb, grilled vegetables, chocolate

