

Kaiken

Terroir Series Torrontes

THE FACTS

COUNTRY: Argentina

REGION: Salta

APPELLATION: Salta

CEPAGE: 100% Torrontes

WINEMAKING: Manual harvest and cluster selection upon arrival at the winery. Pneumatic pressing up to 600 mbar. Static cold settling for 48 hours. Fermentation in concrete tanks at 14°C (57.2°F) for 20 days, using selected yeasts. No malolactic fermentation, in an attempt to preserve aromas and acidity. All of this results in a Torrontés with exquisite natural acidity, terpenes revealing floral notes, and plenty of fruit for a full-bodied mouthfeel. This wine has not been aged in oak.

ALCOHOL BY VOLUME: 12.6%

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

AROMAS / FLAVORS: ripe muscat, white flowers, orange peel and lemon candy

MOUTHFEEL: refreshing, mid-palate intensity and a limoncello aftertaste

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: seafood, poultry, green vegetables, herbs, starch

