

# 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.

### 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

