

Kaiken Ultra Chardonnay

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

CEPAGE: 100% Chardonnay

WINEMAKING: Hand-harvested. Pneumatic press and manual selection once in the winery. Weekly battonnage of lees in the tanks and barrels. Alcoholic fermentation for 21 days at 16°C (60°F); 65% of the wine fermented in concrete tanks and 35% in new barrels, where the wine then rests for 12 months. Filtered using earth and cartridges.

AGING: Bottle aging for two months before its release.

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: Great complexity and elegance

AROMAS / FLAVORS: Pineapple, white peach, coconut and vanilla

MOUTHFEEL: Rich and buttery

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Salmon, Pasta Carbonara, Pork Loin with honey mustard sauce

