

Kaiken Estate Malbec

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Malbec

WINEMAKING: The grapes were hand-harvested and transported in 300-kilo. Berries were manually selected once in the winery. The juice fermented in small tanks, which allows to carry out the fermentation process in optimal conditions, preserving the characteristics and qualities that the vineyard lends the grapes. Alcoholic fermentation and later maceration lasted around 20 days.

Forty percent of the wine was aged for six months in French oak barrels and the rest remained unoaked in order to highlight the fruit flavors and aromas, and to maintain its soft and silky tannins. The wine was slightly filtered using cartridges.

AGING: 40% 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: Medium structure and soft tannins.

AROMAS / FLAVORS: Ripe dark fruits such as plums and blackberries, and notes semisweet chocolate.

MOUTHFEEL: Gentle, juicy, pleasant attack.

THE SELLING POINTS

AWARDS: 90pts Wine Enthusiast, 90pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Dry pasta with a variety of rich sauces. Pan-roasted chicken and vegetables.

