

Kaiken Ultra Cabernet Sauvignon

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Manual harvest during March and April. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 7 days at 10oC (50oF). Fermentation lasted 7 days at 26oC (79oF) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Aging in French oak barrels (1/3 new, 1/3 second use, 1/3 third use) for 12 months, then 6 months in bottle before being released.

ALCOHOL BY VOLUME: 14.5%

AGING: 12 months french barrels (new and used) + 6 months bottle

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: Fresh and elegant.

AROMAS / FLAVORS: Spicy, pink peppercorn, red apple, menthol, hints of leather, honey, sesame seeds and sweet paprika.

MOUThFEEL: A juicy, full finish: lingering and delicately balanced.

THE SELLING POINTS

AWARDS: 93pts James Suckling, 90pts Wine Enthusiast, 90pts Wine Spectator

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Slow-braised veal, spicy shredded beef, and mature cheeses.

