

Kaiken Indomito Cabernet Franc

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Cabernet Franc

WINEMAKING: Manual harvest during the month of March. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 4 days at 10°C (50°F). Fermentation lasted 7 days at 27°C (80°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Ageing in concrete tanks for 10 months, then 4 months in bottle before being released.

ALCOHOL BY VOLUME: 14.6%

AGING: 10 months in concrete tanks + 4 months in 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 fruity.

AROMAS / FLAVORS: Ripe peppers and minty herbs.

MOUTHFEEL: Medium structure and smooth tannins.

THE SELLING POINTS

AWARDS: 92pts James Suckling, 91pts Vinous

PAIRINGS: Pastas with tomato sauce, pizza and meats with complex flavours such as duck or lamb.

