

Kaiken Terroir Series,
Cafayate Torrontés 2018
Salta, Argentina



PRODUCER

Kaikenes are wild geese, native to Patagonia, that fly across the Andes between Chile and Argentina. In the same way, Montes, the Chilean winery, crossed the Andes to set up in Mendoza. Their vineyards are situated in the heart of Mendoza and further to the south in Valle de Uco, where many of the premium producers are now sourcing their fruit. The focus is primarily on Malbec and Cabernet Sauvignon, a variety that has been somewhat forgotten as Malbec has surfed one wave of success after another in the past decade. As a result, there are many old vineyards in Mendoza that produce excellent fruit. Kaiken's own vineyards supply 70% of their production requirements and 30% is from vineyards that they control.

VINEYARDS

The grapes are sourced from the prestigious Cafayate Valley of Salta. Here, cooler nights enable the grapes to retain their acidity and fine flavours. The vines are situated at an altitude of 1,600 metres above sea level and have an average age of 80 years. Soils are rocky and sandy. These conditions enable the winemakers to achieve lower yields and more balanced grapes.

VINTAGE

The temperatures recorded during the winter were lower than average, with heavy snow in July. The lower temperatures continued into September and October, which slowed down bud break. 2018 was the driest of the last four vintages. Temperatures increased, well above average, from February to April. The increase in the temperature increased the sugar levels and polyphenolic maturity, resulting in high concentration of aromas and flavours in the grapes.

VINIFICATION

The grapes were hand harvested into small 20 kilogram bins and manually sorted before entering the winery where they were destemmed, crushed and pressed. The must was then left to settle for at least 48 hours prior to a three week fermentation at low temperatures (12-14°C) in stainless steel tanks. Post fermentation the wine remained turbid for about six months with regular racking, before being filtered and bottled. No oak was used at any point.

TASTING NOTES

This Torrontés has a brilliant lemon-green colour with golden tones. The intensely aromatic nose is full of fresh orange and grapefruit peel, accompanied by the floral notes that are very characteristic of this variety. The elegant palate is framed by zingy acidity which accompanies the fruit and floral notes culminating in a long, fresh finish.

Grape Varieties	100% Torrontes
Winemaker	Rogelio Rabino & Gustavo Hormann
Closure	Screwcap
ABV	13.5%
Residual Sugar	3.1g/L
Acidity	4.5g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan