# Kaiken Terroir Series,

Vistaflores Cabernet Sauvignon/Malbec/Petit Verdot 2018 Valle de Uco, Mendoza, Argentina





Grape Varieties	80% Cabernet Sauvignon
	15% Malbec
	5% Petit Verdot
Winemaker	Rogelio Rabino & Gustavo Hormann
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.5g/L
Acidity	5.85g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

## 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 vineyards are located in Uco Valley, Mendoza, 100 kilometres to the south of the city of Mendoza, and at 1,250 meters above sea level. The climate here is temperate with severe winters and warm summers with cool nights. This can cause a large diurnal temperature range of up to 20°C during the ripening period. The soils here are rocky with low fertility.

### VINTAGE

The 2018 vintage was a hot and dry year. There was a large temperature difference of up to 20°C between day and night during summer, delivering perfect ripening, Yields returned to normal after a few reduced years and the wines produced had higher alcohol levels and rounded tannins.

### VINIFICATION

The fruit was hand picked in April and manually sorted again once in the winery. The grapes were macerated at 10°C for one week prior to starting fermentation in concrete tanks. Fermentation lasted one week at 26°C before macerating for another 20 days in tank. The wine was then aged in French oak barrels (a third new, a third second use and a third, third use) for ten months. It spent a further three months in bottle prior to release.

#### **TASTING NOTES**

This elegant blend exhibits the best of each variety used, and is a deep red in colour with shades of ruby. On the nose, it displays ripe red fruit reminiscent of plums and blackberries intertwined with spices, chocolate and coffee aromas from the blending process and French oak ageing. On the palate, the unmistakable power of Petit Verdot provides firm tannins. Black fruit flavours lead to an elegant finish with a soft texture.

