

Kaiken Ultra,
Mendoza Cabernet Sauvignon 2018
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Cabernet Sauvignon
Winemaker	Rogelio Rabino & Gustavo Hormann
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	3.42g/L
Acidity	3.9g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, 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

All of the fruit used for the Cabernet Sauvignon Ultra was sourced from the Vistalba vineyard in Lujan de Cuyo, which has been farmed biodynamically since 2011. This fine 80-year-old vineyard gives wines of outstanding elegance, structure, and power. The vines are grown 1,050 metres above sea level and 800 metres away from the Mendoza River. Half a metre of alluvial soil on top of gravel from the river yields concentrated high-quality fruit.

VINTAGE

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

VINIFICATION

The fruit was hand picked and then sorted manually in the winery. The must was cold-soaked for seven days at 10°C before fermentation in concrete tanks at controlled temperatures of 26°C. Fermentation took seven days with post-fermentation maceration lasting another three weeks. The wine underwent spontaneous malolactic fermentation in tank before being transferred to French oak barrels (one third of which were new) for 12 months. It was then aged for a further six months in bottle prior to release.

TASTING NOTES

Deep ruby red in colour, this is an elegant wine with plum and clove aromas on the nose. Dense and mouth filling on the palate, with plum, blackcurrant and mocha notes complemented by ripe tannins.