

Kaiken Ultra,
Mendoza Merlot 2018
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	93% Merlot 7% Cabernet Franc
Winemaker	Rogelio Rabino and Gustavo Hörmann
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.53g/L
Acidity	5.7g/L
Wine pH	3.7
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

Fruit for the Kaiken Ultra Merlot was sourced from a single vineyard in Vistalba, Luján de Cuyo, which is over 75 years old. The vines are trained along a pergola system, which helps protect the grapes from the sun and high temperatures. The soil is alluvial, with layers of sand, silt and rocks, allowing for excellent drainage and creating the ideal conditions for concentrated grapes.

VINTAGE

The 2018 vintage was a hot and dry year with 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 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 fermentation 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

Intense and brilliant ruby red in colour, this Merlot delights with pronounced aromas of cassis and red berry jam, accompanied by some spicy notes. Well-structured with grippy tannins, the finish is long and invites a second glass.