

Kaiken Ultra,
Mendoza Malbec 2019
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Gustavo Hormann & Juan Pablo Solis
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.41g/L
Acidity	5.44g/L
Wine pH	3.68
Bottle Sizes	75cl, 150cl
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 fruit for the Malbec Ultra was sourced from the Uco Valley. Variations in altitude and soil type result in grapes with distinct characteristics that give unique and highly complex wines. Grapes are sourced from three separate vineyards, at different altitudes: Vista Flores at 1,400 metres above sea level, Gualtallary at 1,300 metres above sea level, and Altamira at 1,100 metres above sea level. In spite of location and altitude variations, all three soil types are similar: alluvial soil with some sand and silt on top of very rocky layers that provide excellent drainage and ideal conditions to grow highly concentrated grapes.

VINTAGE

2019 was a hot, dry vintage with large temperature differences between day and night that helped to deliver perfect ripening. In this year, yields returned to normal levels following a few years with reduced production. The resulting wines stand out for their rounded tannins and their fruitier and riper fruit profiles.

VINIFICATION

The grapes were hand picked during March and April, and then manually sorted on arrival at the winery. The fruit underwent a pre-fermentation maceration for seven days at a temperature of 10°C, followed by fermentation in concrete tanks using selected and indigenous yeasts for a further seven days at 26°C. Post-fermentation maceration lasted for 20 days and after this malolactic conversion occurred naturally in the concrete tanks. The wine was aged in French oak barrels (a third new, a third second use, a third third use) for 12 months, and spent a further six months in bottle before being released.

TASTING NOTES

Intense and bright ruby in colour, with violet reflections, this wine has a fragrant nose of captivating spice and floral notes, mingled with fresh blueberry and blackberry aromas. The palate is well structured, with smooth tannins, a great length and freshness, and a complex finish.