

Kaiken,  
`Obertura` Uco Valley Cabernet Franc 2018  
Valle de Uco, Mendoza, Argentina



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Gustavo Hormann, Juan Pablo Solis, Aurelio Montes</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>4.1g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Kaikenes are wild geese, native to Patagonia, that fly across the Andes between Chile and Argentina. Montes, the Chilean winery, crossed the Andes in the same way 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. Kaiken's own vineyards supply 70% of their production requirements and 30% is from vineyards that they control.

## VINEYARDS

The grapes are sourced from Valle de Uco, one of Mendoza's most renowned sub-regions. Kaiken's vineyard, located in Las Chacayas, sits at 1,250 metres above sea level. Here, sunny days are followed by cool nights – this slows the growing season and allows Kaiken to obtain excellent grapes with wonderful freshness. The bush-trained vines are planted on deep soils which are mostly alluvial and are largely made up of pebbles and rocks.

## 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

Grapes were hand picked into 15-kilogram trays before being transferred to the winery to be hand sorted. Pre-fermentation maceration took place at 10°C for seven days. This was followed by alcoholic fermentation over seven days, at a controlled temperature of 26°C in concrete tanks using native yeasts. A 20-day long post-fermentation maceration then took place before the wine was decanted into third-use French oak barrels to mature for 12 months. The wine spent a further 12 months in bottle before release.

## TASTING NOTES

This Cabernet Franc is intense ruby red in colour. The nose is complex, with aromas of fresh plums and red pepper combined with spicy notes of wild thyme. On the palate, it has beautiful fruit concentration balanced by fresh acidity and minerality, reflecting the high-altitude location of the vineyards. The long, elegant finish displays red fruit and spicy notes.

## AWARDS

Decanter World Wine Awards 2021, Silver Medal