

Kaiken Aventura,
`Aventura` Valle de Canota Malbec 2019
Valle de Canota, Mendoza, Argentina



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 Kaiken Aventura range celebrates Kaiken's ongoing exploration of new sub-regions and their regional differences within Mendoza. Located 22 miles from Mendoza city and surrounded by the Andean foothills, the Canota Valley was classified as a GI in 2019 (a 'Geographical Indication' signifies an area of particular quality). Although Kaiken planted vineyards in 2015, it is still largely unexplored with only a few producers operating in the Valley. It has very low annual rainfall and climatically is regarded as an Andean desert. The soil here retains moisture, thereby enabling viticulture. Harvest generally starts one month before the Uco Valley, which highlights the difference in climate between these sub-regions.

VINTAGE

The summer of 2019 was mostly warm; the hot days were tempered by brief cold spells and cool nights which helped to maintain acidity. The harvest season was dry and resulted in perfectly healthy grapes. Overall the vintage produced relatively average yields and wines with refreshing acidity and elegant fruit concentration.

VINIFICATION

The grapes were harvested by hand at the end of March and then sorted manually at the winery. The grapes underwent pre-fermentation maceration for four days at 10°C before fermentation for seven days at 24°C in concrete tanks using selected and indigenous yeasts. Post-fermentation maceration lasted 20 days before the wine was transferred to and matured in separate concrete tanks for 12 months, then a further six months in bottle before release.

TASTING NOTES

This Malbec has an alluring character of precise red and black cherry fruit, lifted by fresh acidity with fine-grained, velvety tannins.

AWARDS

The Wine Merchant Top 100 2022, Highly Commended
Decanter World Wine Awards 2021, Silver Medal

Grape Varieties	100% Malbec
Winemaker	Gustavo Hormann
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	2.6g/L
Acidity	5.37g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan