

Kaiken Terroir Series,

Vistaflores Cabernet Sauvignon/Malbec/Petit Verdot 2019

Valle de Uco, 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 grapes for this wine are sourced from vineyards located in both the Uco Valley and Luján de Cuyo. The Uco Valley vineyard lies 100 kilometres south of the city of Mendoza at 1,250 meters above sea level. The climate here is temperate with severe winters and warm summers with cool nights. This can cause a large diurnal temperature range of up to 20°C during the ripening period, allowing the grapes to retain their fresh aromatics. Soils are rocky, mixed with coarse sand and limestone, and with low fertility. The vineyard in Luján de Cuyo is situated 40km south of Mendoza at 950 metres above sea level. The climate is semi-arid and windy, with cold winters and hot summers, again with a large diurnal range. The soils are deep and consist of loamy silt which retains moisture and sustains the vines during the hot summer months.

VINTAGE

The 2019 harvest presented extreme temperature variations, delaying budbreak and translating into lower sugar levels at first, becoming stable in April. Polyphenolic ripeness was outstanding, especially for grapes harvested during this month. Wines from the 2019 vintage display a beautiful sense of balance, great interaction between alcohol and acidity, thick tannins, and fabulous concentration and ageing potential.

VINIFICATION

All varieties were handpicked and transported quickly to the winery, where they were carefully selected to ensure only those in pristine condition were vinified. The grapes underwent a pre-fermentation maceration on the skins at a cool 10°C for 7 days. Fermentation followed in concrete tanks at a controlled temperature of 26°C for one week, using selected yeasts. Post fermentation, the wine macerated on the skins for a further 20 days to extract additional colour and tannins. It was then transferred to French oak barrels, a third of which were new and the remainder second and third use, to age for 8 months before being bottled and aged for a final 3 months prior to release.

TASTING NOTES

This wine is garnet red in colour with ruby highlights. On the nose are vivid aromas of ripe red and black fruit, roasted pepper, thyme and liquorice. The medium-bodied palate combines ripe fruit flavours with firm but well-integrated tannins and balanced acidity.

Grape Varieties **80% Cabernet Sauvignon**
 15% Malbec
 5% Petit Verdot

Winemaker	Juan Pablo Solís, Nicole Monteleone & Gustavo Hörman
Closure	Natural Cork
ABV	14.5%
Residual Sugar	3.23g/L
Acidity	4.56g/L
Wine pH	3.7
Notes	Sustainable, Vegetarian, Vegan