

Kaiken Ultra,
Mendoza Chardonnay 2021
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Chardonnay
Winemaker	Gustavo Hormann
Closure	Screwcap
ABV	13.5%
Residual Sugar	2.3g/L
Acidity	7.45g/L
Wine pH	3.65
Bottle Sizes	75cl
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 grapes were sourced from two different areas in Mendoza. Firstly, from Gualtallary in the Uco Valley, which at 1,400 metres above sea level provides freshness and minerality, and secondly from Vistalba in Luján de Cuyo, which gives concentration to the blend. Soils are sandy loam, providing ideal conditions for growing Chardonnay. Plants are trained to the vertical shoot positioning system and yield an average of six tonnes per hectare.

VINTAGE

While springtime in Mendoza was drier than in the past, January and February experienced heavy rainfall, exceeding the levels recorded in the last two years. January and February were cooler when compared to the past two years, which slightly delayed the harvest. Spring temperatures were more in line with the average, which allowed for greater expression and very good natural acidity.

VINIFICATION

Grapes were hand harvested into small, 10 kilogram boxes and sorted manually at the winery. Alcoholic fermentation lasted for 21 days at temperatures of around 16°C. 65% of the juice was fermented in small concrete tanks to preserve freshness and purity of the fruit. The rest of the juice was fermented in new French oak barrels, where it remained for 12 months. The wine finally spent two months in bottle before release.

TASTING NOTES

This wine is gold in colour with youthful hues. On the nose, aromas of pineapple, white peach and citrus intertwine with vanilla and a touch of smoke from the oak ageing. The palate is rich and complex with good acidity and a long, lingering finish.