

Kaiken Terroir Series,  
**Cafayate Torrontés 2022**  
Salta, Argentina



Grape Varieties	<b>100% Torrontes</b>
Winemaker	<b>Juan Pablo Solis</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>6.75g/L</b>
Wine pH	<b>3.54</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. 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 are sourced from the prestigious Cafayate Valley in Salta. Here, cooler nights enable the grapes to retain their acidity and fine flavours. The vines are situated at an altitude of 1,600 metres above sea level and have an average age of 80 years. Soils are rocky and sandy. These conditions enable the winemakers to achieve lower yields and more balanced grapes.

## VINTAGE

The 2022 vintage began with a cold and dry spring, late frosts fell on some areas in late October, affecting flowering and fruit set. The first two weeks in January started with a heat wave but frequent rainfalls toward late January, continuing in February and early March, resulted in higher rainfall volumes than average for summer. However, proper vineyard management led to the harvest of deliciously fresh fruit at just the right time.

## VINIFICATION

The grapes were hand harvested in mid-February into small 20 kilogram bins and manually sorted before entering the winery, where they were destemmed, crushed and pressed. The must was then left to settle for at least 48 hours prior to a 20 day fermentation, with selected yeasts, at a controlled temperature of 14°C in concrete tanks. After fermentation, the wine remained on lees for about six months with regular racking, before being filtered and bottled. No oak was used at any point.

## TASTING NOTES

This wine is yellow in colour with green hues. The nose is very alluring with aromas of grapefruit, lemon peel and white flowers. The palate is fruity and fresh with a vibrant acidity to complement the citrus fruit flavours.