

Kaiken Ultra,  
**Mendoza Malbec 2020**  
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	<b>100% Malbec</b>
Winemaker	<b>Gustavo Hormann</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.84g/L</b>
Acidity	<b>5.38g/L</b>
Wine pH	<b>3.72</b>
Bottle Sizes	<b>75cl, 150cl</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 come from three separate sites, all at different altitudes: Los Chacayes at 250 metres above sea level, Gualtallary at between 1,300 and 1,600 metres above sea level, and Altamira at 1,200 metres above sea level. This variation in altitude produces grapes with distinct characteristics that result in a unique and highly complex wine. The soil types of all three vineyards are similar: alluvial soil with some sand and silt on top of very rocky layers that provide excellent drainage and ideal conditions to grow highly concentrated grapes.

## VINTAGE

The 2020 harvest in the Uco Valley yielded grapes with wonderful fruit concentration and quality, with the vines remaining in excellent health due to low humidity levels. Without a doubt, this season will be remembered as one of the most challenging ever because of frosts, droughts, heatwaves, and, of course, the global pandemic.

## VINIFICATION

The grapes from all sites were harvested by hand during March and April. Once at the winery, they were rigorously sorted to remove any that were not in pristine condition. A pre-fermentation maceration took place for 7 days at a cool 10°C. Fermentation followed in concrete tanks with indigenous yeasts for another 7 days, at a controlled temperature of 26°C. After fermentation, the wine was macerated on the skins for 20 days for further extraction of tannins and flavour. Ageing took place in a mix of new, second and third use oak for 12 months, with a further 6-month ageing period in bottle prior to release.

## TASTING NOTES

This wine is deep red in colour with purple, almost fuchsia hues. The nose opens with aromas of star anise, white flowers and freshly harvested plums, leading into notes of blackberry and strawberry. On the palate, smooth tannins combine with flavours of ripe figs and dates and dried flowers, all lifted by a fresh acidity that continues onto the persistent finish.

## AWARDS

International Wine Challenge 2022, Silver