

Kaiken Ultra,  
**Mendoza Cabernet Sauvignon 2020**  
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	<b>100% Cabernet Sauvignon</b>
Winemaker	<b>Juan Pablo Solis</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.02g/L</b>
Acidity	<b>5.38g/L</b>
Wine pH	<b>3.65</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 were sourced from the Vistalba vineyard in Lujan de Cuyo. This fine 80-year-old vineyard gives wines of outstanding elegance, structure, and power. The vines are grown 1,050 metres above sea level and 800 metres away from the Mendoza River. Half a metre of alluvial soil on top of gravel from the river yields concentrated high-quality fruit.

## VINTAGE

The 2020 vintage was warm and dry, which contributed to an earlier ripening stage when compared to previous years. In warm years such as this one, irrigation management is key to proper vine care and balance. The warm temperatures resulted in fewer berries per cluster; however, the grape concentration and skin quality were excellent. Without a doubt, this season will be remembered as one of the most challenging ever, not only because of the technical skills required, but also because of the global pandemic that was spreading at the time.

## VINIFICATION

The fruit was hand picked and then sorted manually in the winery. The must was cold soaked for seven days at 10°C before fermentation in concrete tanks at controlled temperatures of 26°C using selected and native yeasts. Fermentation took seven days with post-fermentation maceration lasting another three weeks. The wine underwent spontaneous malolactic fermentation in tank before being transferred to French oak barrels (one third of which were new) for 12 months. It was then aged for a further six months in bottle prior to release.

## TASTING NOTES

The wine is deep ruby in colour, with distinct aromas of plum and clove on the nose. The dark fruit notes are intense on the pallet, with nuances of pepper and spices from the time in oak. This is an elegant yet complex wine with ripe tannins complemented by a lingering finish.

## AWARDS

International Wine Challenge 2023, Silver