

Kaiken Ultra,  
**Mendoza Merlot 2019**  
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	<b>100% Merlot</b>
Winemaker	<b>Gustavo Hörmann</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.06g/L</b>
Acidity	<b>5.65g/L</b>
Wine pH	<b>3.68</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

Fruit for the Kaiken Ultra Merlot is sourced from a single vineyard in Vistalba, Luján de Cuyo, lying 20km south of Mendoza at an altitude of 1,050 metres above sea level. The vineyard encounters a broad diurnal range with long daylight hours and low humidity, which enables the grapes to retain good levels of acidity while developing excellent phenolic ripeness. The alluvial soils are derived from water erosion from the Andes mountains. They are extremely permeable and loamy sand in texture, becoming more stony in composition one metre under the surface. This allows for excellent drainage and creates the ideal condition for concentrated grapes.

## VINTAGE

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

## VINIFICATION

The grapes were hand harvested and transported to the winery, where they underwent a scrupulous sorting and selecting. A pre-fermentation maceration took place at a cool 10°C. Alcoholic fermentation followed in concrete tanks at a controlled temperature of 26°C, using natural yeasts and lasting 7 days. After fermentation, the wine macerated on the skins for 20 days to extract additional tannins and flavour. It was then aged in French oak barrels, which were a mix of one third new, one third second use and the remainder third use, for 12 months. Finally, a 6-month ageing period in bottle occurred before the wine was released.

## TASTING NOTES

Intense and brilliant ruby red in colour, this Merlot delights with pronounced aromas of cassis and red berry jam, accompanied by some spicy notes. Well-structured with grippy tannins, the finish is long and invites a second glass.