

Kaiken Aventura,
`Aventura` Los Chacayes Norte Malbec 2021
Valle de Uco, Mendoza, Argentina



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 Kaiken Aventura range celebrates Kaiken's ongoing exploration of new sub-regions and their regional differences within Mendoza. Located in the heart of the Uco Valley, Los Chacayes was classified as a GI in 2017 (a 'Geographical Indication' signifies an area of particular quality). Kaiken planted vineyards here between 2011 and 2016 at 1,250m, the highest altitude of the region. This location provides a climate of warm summer days and cool nights, which helps to slow ripening and maintain a fresh acidity. The vines in Los Chacayes Norte lie on old alluvial soils, predominantly made up of sandy-loam with a top layer of limestone rocks which lend the wine its elegant and saline character.

VINTAGE

The 2021 vintage delivered exceptional quality, particularly for Malbec, with spring temperatures running above average while January and February were 4-5°C cooler than normal, creating an extended ripening period. March temperatures normalized, allowing all varieties to ripen optimally. The season began cool and dry before significant rainfall in late January and early February provided substantial water accumulation. Through diligent monitoring and proactive vineyard management, the team successfully mitigated any potential negative impacts from the increased precipitation.

VINIFICATION

The grapes were harvested by hand at the end of March and then sorted manually at the winery. The grapes underwent pre-fermentation maceration for four days at 10°C before fermentation for seven days at 24°C in concrete tanks using selected and indigenous yeasts. Post-fermentation maceration lasted 20 days before the wine was transferred to and matured in separate concrete tanks for 12 months, then a further six months in bottle before release.

TASTING NOTES

Intense ruby in colour, the wine has an alluring character of violet floral notes, vibrant layers of black fruit and blueberries, fresh black pepper and oregano. The tannins are velvety, with a marked saline finish.

Grape Varieties	100% Malbec
Winemaker	Juan Pablo Solís, Nicole Monteleone
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	2.25g/L
Acidity	4.95g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Vegan