

Kaiken Aventura,
`Aventura` Los Chacayes Sur 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 Sur` sit on free-draining sandy-loam soils. This causes the roots to penetrate deep into the soil in order to access water and nutrients, which results in a more powerful depth of fruit concentration.

VINTAGE

In terms of quality, the 2021 vintage was very good. Warm spring temperatures with a drop in January and February led to an extended ripening season. The vintage was mostly dry until early February, where heavy rainfall led to greater water accumulation levels. The vines were closely monitored and managed to fight off any risk of disease that could have compromised yields or quality.

VINIFICATION

The grapes were hand harvested at the end of March before undergoing manual selection at the winery. Pre-fermentation maceration took place for 4 days at 10°C before a 7 day fermentation at 24°C in concrete tanks, using selected and native yeasts. Post-fermentation maceration lasted 20 days where malolactic fermentation occurred naturally in the concrete tanks. Ageing took place in concrete tanks for 12 months, then a further 6 months in bottle before release.

TASTING NOTES

Deep red in colour with purple hues and aromas of plum, blackberries, strawberries and star anise. These qualities are carried through to the palate and, combined with a medium acidity, equate to a complex and juicy wine.

Grape Varieties	100% Malbec
Winemaker	Gustavo Hormann
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	2.27g/L
Acidity	5.92g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan