

Kaiken Terroir Series,

**Vistaflores Cabernet Sauvignon/Malbec/Petit Verdot 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 grapes for this wine are sourced from vineyards located in both the Uco Valley and Luján de Cuyo. The Uco Valley vineyard lies 100 kilometres south of the city of Mendoza at 1,250 meters above sea level. The climate here is temperate with severe winters and warm summers with cool nights. This can cause a large diurnal temperature range of up to 20°C during the ripening period, allowing the grapes to retain their fresh aromatics. Soils are rocky, mixed with coarse sand and limestone, and with low fertility. The vineyard in Luján de Cuyo is situated 40km south of Mendoza at 950 metres above sea level. The climate is semi-arid and windy, with cold winters and hot summers, again with a large diurnal range. The soils are deep and consist of loamy silt which retains moisture and sustains the vines during the hot summer months.

## VINTAGE

The 2021 vintage in Mendoza was characterized by an unusually dry spring followed by above-average rainfall during January and February, exceeding precipitation levels of the previous two years. While spring temperatures remained consistent with historical averages, the summer months were notably cooler than 2019 and 2020, resulting in a delayed and extended harvest period. This slower maturation process proved beneficial for wine quality, allowing white wines to develop exceptional aromatic expression while maintaining excellent natural acidity. Red wines achieved superior concentration and structure due to the prolonged ripening period under moderate temperature conditions. The combination of adequate summer rainfall and cooler temperatures created optimal conditions for producing wines with enhanced varietal character and ageing potential.

## VINIFICATION

All varieties were handpicked in April and transported quickly to the winery, where they were carefully selected to ensure only those in pristine condition were vinified. The grapes underwent a pre-fermentation maceration on the skins at a cool 10°C for 7 days. Fermentation followed in concrete tanks at a controlled temperature of 26°C for one week, using selected yeasts. Post fermentation, the wine macerated on the skins for a further 20 days to extract additional colour and tannins. It was then transferred to French oak barrels, a third of which was new and the remainder second and third use, to age for 8 months before being bottled and aged for a final 3 months prior to release.

Grape Varieties    **80% Cabernet Sauvignon**  
                              **15% Malbec**  
                              **5% Petit Verdot**

Winemaker        **Juan Pablo Solís, Nicole Monteleone & Gustavo Hörman**

Closure            **Natural Cork**

ABV                **14.5%**

Residual Sugar    **2.46g/L**

Acidity            **3.76g/L**

Wine pH           **3.72**

Bottle Sizes       **75cl**

Notes              **Vegetarian, Vegan**

## **TASTING NOTES**

This wine is garnet red in colour with ruby highlights. On the nose are vivid aromas of ripe red and black fruit, roasted pepper, thyme and liquorice. The medium-bodied palate combines ripe fruit flavours with firm but well-integrated tannins and balanced acidity.