

Kaiken Ultra,  
**Mendoza Chardonnay 2023**  
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Juan Pablo Solis</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.41g/L</b>
Acidity	<b>6.59g/L</b>
Wine pH	<b>3.34</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 two different areas in Mendoza. Firstly, from Gualtallary in the Uco Valley, which at 1,400 metres above sea level provides freshness and minerality, and secondly from Vistalba in Luján de Cuyo, which gives concentration to the blend. Soils are sandy loam, providing ideal conditions for growing Chardonnay. Plants are trained to the vertical shoot positioning system and yield an average of six tonnes per hectare.

## VINTAGE

The 2023 vintage was marked with a wetter than usual winter, followed by a healthy budburst in mid-September. Although two late frosts in October and November limited yield, the dry weather during the growing season allowed for early ripening with excellent grape health. A gradual harvest and the favourable temperature range resulted in good natural acidity and aromatic expression in the white wines.

## VINIFICATION

Grapes were hand harvested and sorted manually at the winery. Alcoholic fermentation lasted for 21 days at temperatures of around 16°C. 65% of the juice was fermented in small concrete tanks to preserve freshness and purity of the fruit. Weekly lees bâtonnage took place in both tanks and barrels. The rest of the juice was fermented in new French oak barrels, where it remained for 12 months. The wine finally spent two months in bottle before release.

## TASTING NOTES

This wine is golden yellow in colour with deeper hues. On the nose, aromas of candied pear and quince with subtle lime and pink grapefruit hints intertwine with subtle mineral notes. The palate is rich and complex, with delicate aromas of toast, hazelnut and sweet spice from the barrel ageing balance with honey and dried white flowers. The finish is long with a pleasing oily texture.