

Kaiken Clásico,  
**Mendoza Cabernet Sauvignon 2022**  
Mendoza, Argentina



Grape Varieties	<b>100% Cabernet Sauvignon</b>
Winemaker	<b>Juan Pablo Solis</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.52g/L</b>
Acidity	<b>5.51g/L</b>
Wine pH	<b>3.62</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 vineyards are situated in the Agrelo zone, 60 kilometres from the city of Mendoza, at an altitude of 950 metres above sea level. Soils here are derived from the erosion of the Andes Mountains and are composed of silt, clay and sand. There is also a layer of stones at a depth of about two metres.

## VINTAGE

The 2022 vintage began with a cold and dry spring, followed by late frosts throughout October which slowed flowering and fruit set in some areas. January began with a heatwave, followed by rain until early March. Despite lower yields in some of the vineyard sites, the grapes showed good concentration of flavours and balanced fruit.

## VINIFICATION

The grapes were harvested by hand. At the winery, the grapes were sorted, destemmed and deposited into concrete tanks. Vinification began with a cold maceration followed by alcoholic fermentation and subsequent maceration for 20 days. 40% of the wine was aged for 6 months in French oak barrels, with the rest remaining without wood contact to enhance the fruit flavours, aromas and to maintain soft and silky tannins. The wine was filtered prior to bottling.

## TASTING NOTES

This Cabernet Sauvignon is deep ruby in colour. The nose shows intense aromas of ripe black fruits, such as plums and blackberries, together with notes of cassis and blackcurrants. On the palate, the tannins are soft and rounded, providing a velvety texture to the wine. Black fruit flavours remain present alongside notes of dark chocolate and roasted coffee. The finish is long and persistent, leaving a pleasant sensation of freshness.