

Kaiken Clásico,  
**Mendoza Chardonnay 2023**  
Mendoza, Argentina



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Juan Pablo Solis</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>2.3g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.18</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 come from vineyards in the Agrelo zone, 40 kilometres from the city of Mendoza and at an altitude of 950 metres above sea level. These vineyards feature soils composed of silt, clay and sand with stones derived from erosion from the Andes Mountains. The region's climate is warmer than that of the Uco Valley and has excellent diurnal range, which allows Kaiken to obtain grapes with expressive fruit aromas and flavours.

## VINTAGE

Despite adverse weather conditions, including early frosts and severe drought, the 2023 vintage produced very high quality grapes. Yields were low, with losses of 60% to 70% in many areas, but what was lost in quantity was compensated for by quality. The combination of early harvested fruit and care in the vineyards has resulted in wines with an elegant and refined character.

## VINIFICATION

Grapes were hand harvested throughout February and manually sorted once in the winery. Fermentation lasted for 20 days at 15°C in concrete tanks with selected yeasts. The wine matured in bottle for one month prior to release.

## TASTING NOTES

Golden in colour with green hues. On the nose there are notes of green apple, pear and nuances of tropical fruit. It is soft on the palate with balanced acidity and a bright, refreshing finish.