

Kaiken Terroir Series,
Vistaflores Malbec/Bonarda/Petit Verdot 2022
Mendoza, Argentina



Grape Varieties **80% Malbec**
 15% Bonarda
 5% Petit Verdot

Winemaker	Juan Pablo Solís, Nicole Monteleone, Gustavo Hörmann.
Closure	Natural Cork
ABV	14%
Acidity	5.63g/L
Wine pH	3.55
Bottle Sizes	75cl

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

Our grapes are sourced from two distinguished appellations in Mendoza. In Los Chacayes, Uco Valley, vines are cultivated at 1,250 meters above sea level, approximately 100 kilometers south of Mendoza city. This high-altitude site benefits from a temperate climate with severe winters and warm summers moderated by cool nights, receiving 250-300mm of annual precipitation. The Agrelo vineyard in Luján de Cuyo sits at 950 meters elevation, 40 kilometers south of Mendoza. This semi-arid, windy location experiences cold winters, warm summers, and significant diurnal temperature variation, with only 200mm of annual rainfall. The deep loam-silt soils contribute to the distinctive profile of fruit from this historic Mendoza subregion.

VINTAGE

The 2022 growing season was marked by significant weather variability. A cold, dry spring with temperatures 2°C below average was followed by late October frosts that affected flowering and fruit set. Mid-January brought intense heat, succeeded by above-average rainfall through February and early March. Widespread frost events in early November reduced yields across Mendoza, concentrating flavours and producing red wines of exceptional body and intensity.

VINIFICATION

The grapes were hand-harvested and transported to the winery in 300-kg bins, where they underwent quality selection on a sorting conveyor belt before destemming. Following transfer to concrete tanks, the fruit underwent a three day cold maceration at 10°C. Alcoholic fermentation with selected yeasts proceeded for approximately 7 days at temperatures not exceeding 27°C, followed by an extended post-fermentation maceration of 20 days. After separation from skins, spontaneous malolactic fermentation occurred in concrete tanks. The wine was then aged for 10 months in second- and third-use French oak barrels. The final blend was assembled from the best components and bottle-aged for a minimum of four months prior to release.

TASTING NOTES

The wine displays a vibrant red colour with violet highlights. On the nose, strawberry and red currant aromatics are complemented by chalky nuances, alongside subtle herbal and spice notes. The palate reveals an intense and robust structure, with balanced acidity and elegant tannins.