

Kaiken Ultra,
Mendoza Malbec 2022
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Gustavo Hörmann
Closure	Stelvin Lux
ABV	14.5%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 are sourced from three Uco Valley vineyards: 'Los Chacayes', 'Altamira' and 'Gualtallary'. 'Los Chacayes' sits at 1,250 metres above sea level on alluvial soil of stones and coarse sand with traces of silt. The wines are deeply coloured with pronounced tannins, spice and a dark, mineral edge. 'Altamira' lies at 1,200 metres on sandy, silty soils with stones. Low rainfall and a wide diurnal range allow ideal ripening without loss of acidity, creating black-fruit depth, structure and saline minerality. 'Gualtallary' ranges from 1,300– 1,600 metres on poor, stony alluvial soils rich in calcium carbonate and sand. Among the Uco Valley's coolest, driest sites, influenced by the Zonda wind, it yields elegant wines whose natural acidity delivers exceptional freshness.

VINTAGE

The 2022 vintage began with a cool, dry spring, with late frosts in early October impacting flowering and fruit set in some areas. A January heat wave was followed by frequent February rainfall, which brought the threat of mildew that required careful vineyard management to mitigate. Dry, sunny conditions and even temperatures followed, allowing fruit to achieve perfect levels of ripeness, with harvest occurring from late March until early April.

VINIFICATION

After hand-harvesting, the grapes were carefully sorted at the winery before undergoing a day pre-fermentation maceration at 10°C in concrete tanks. Fermentation with selected indigenous yeasts followed for seven days, before a 20-day extended skin-maceration to extract additional tannin and flavour. Malolactic fermentation took place in concrete tanks, before ageing in oak barrels, one-third new, one-third second use, and one-third third use, for 12 months. The wine was then aged in bottle for an additional six months before release.

TASTING NOTES

This wine shows intense aromas of purple fruits and violets, with notes of white flowers and black fruits, and hints of white pepper and clove. The palate is balanced and structured with a refreshing acidity and rounded, well-integrated tannins. These complement notes of blackberries, raspberries, liquorice and delicate spice, carrying through to a long, persistent finish.