

Kaiken Ultra,  
**Mendoza Merlot 2022**  
Luján de Cuyo, Mendoza, Argentina



## 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

Fruit for the Kaiken Ultra Merlot is sourced from a single vineyard in Vistalba, Luján de Cuyo, lying 20km south of Mendoza at an altitude of 1,050 metres above sea level. The vineyard enjoys a broad diurnal range with long daylight hours and low humidity, which enables the grapes to retain good levels of acidity while developing excellent phenolic ripeness. The alluvial soils are derived from water erosion from the Andes mountains. They are extremely permeable and loamy sand in texture, becoming more stony in composition one metre under the surface. This allows for excellent drainage and creates the ideal conditions for concentrated grapes.

## VINTAGE

The 2022 growing season was marked by significant climatic challenges, including frost events and pronounced temperature fluctuations, which resulted in a compressed and demanding harvest period. Despite these conditions, moderate temperatures and abundant sunlight during the latter part of the season supported steady ripening and excellent phenolic development.

## VINIFICATION

The grapes were manually harvested in April in 15-kilogram boxes and carefully sorted at the winery to ensure quality. A seven-day pre-fermentation maceration at 10°C preceded fermentation, which took place over seven days at 26°C in concrete tanks using selected natural yeasts. Post-fermentation maceration extended for 20 days to enhance structure and complexity, followed by natural malolactic fermentation in concrete. The wine was then aged for 12 months in French oak barrels (one-third new, one-third second use, and one-third third use), and completed with a further six months of bottle ageing prior to release.

## TASTING NOTES

Intense and brilliant ruby red in colour, this Merlot delights with pronounced aromas of cassis and red berry jam, accompanied by some spicy notes. Well-structured with grippy tannins, the finish is long and invites a second glass.

Grape Varieties	100% Merlot
Winemaker	Juan Pablo Solis, Nicole Monteleone and Gustavo Hörmann
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	2.4g/L
Acidity	5.63g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Vegetarian, Vegan