

Kaiken,
`Mai` Mendoza Malbec 2021
Luján de Cuyo, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Juan Pablo Solis
Closure	Natural Cork
ABV	14.8%
Residual Sugar	2.97g/L
Acidity	6.59g/L
Wine pH	3.73
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Kaikenes are wild geese, native to Patagonia, that fly across the Andes between Chile and Argentina. Montes, the Chilean winery, crossed the Andes in the same way 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. Kaiken's own vineyards supply 70% of their production requirements and 30% is from vineyards that they control.

VINEYARDS

The grapes are sourced from the Kaiken estate in Vistalba, (Luján de Cuyo) a century-old vineyard planted in 1910 and located just south of the city of Mendoza. As is true of many vineyards in Mendoza, the soils here are characterised by their alluvial origin, which means they were created by a process of water erosion in the Andes. These soils are deep and consist of sandy loam, as well as smooth pebbles which are found one meter under the ground, creating a loose and permeable soil structure. The vineyard experiences a broad temperature range, low humidity, and fantastic sun exposure which aids in developing high-quality fruit.

VINTAGE

In Mendoza, although spring was drier than usual, January and February saw significant rainfall, surpassing the previous two years. Spring temperatures were similar to past seasons, but January and February were cooler, slightly delaying the harvest. This slower pace allowed for well-concentrated reds. The resulting harvest was of excellent quality and the wines of 2021 are elegant and fresh.

VINIFICATION

The grapes were hand picked from late March to early April, and manually sorted upon arrival to the winery to preserve only the best clusters. Once sorted, the fruit underwent 7 days of cold, pre-fermentation maceration at 10°C. Alcoholic fermentation took place in concrete tanks for 7 days at a controlled temperature of 25°C using both selected and natural yeasts. This was followed by post-fermentation maceration for 20 days. The wine was then transferred to new and second-use barrels and aged for 18 months.

TASTING NOTES

A lively garnet red with ruby sparks. On the nose this wine offers an elegant combination of ripe red and black fruits, such as strawberries, cherries, plums and raspberries, laced with hints of tobacco, vanilla and nuts. Very aromatic and complex, the palate is intense yet delicate, with a balanced acidity that leads to a long, elegant finish. An enjoyable wine with extraordinary balance, volume and flavours.