KAIKEN ULTRA
MALBEC | 2022

KAIKEN
PREMIUM by NATURE

VINEYARDS

Los Chacayes, Uco Valley.
-Location and altitude: 100 km south of Mendoza city, 1,250 metres (4,101 feet) above sea level.
-Climate: 250/300 mm of annual rainfall. Temperate climate, winters are harsh and summers are warm with cool nights. The thermal amplitude is around 15°C-20°C (59°F-68°F) during the ripening period.
-Soil: Rocky and not very fertile. The rocks are mixed with coarse sand and a little silt. Permeable soils.
-Style of wines: Intense colour. Spicy notes and deep minerals. Pronounced tannins.
Altamira, Valle de Uco.
-Location and altitude: 112 km south of Mendoza city, 1,200 metres (3,937 feet) above sea level.
-Climate: 250 mm of annual rainfall. Great thermal amplitude with cold nights and warm days. The area has early and late frosts.
-Soil: Calcareous, presence of sand, silt and stone.
-Style of wines: Black fruit profile, great structure and remarkable minerality.
Gualtallary, Valle de Uco.
-Location and altitude: 90 km south-west of Mendoza city, 1,300-1,600 metres (4,265-5,249 feet) above sea level.
-Climate: 250 mm of annual rainfall. Great thermal amplitude and incidences of Zonda wind.
-Soil: Alluvial, poor, stony, and with important presence of calcium carbonate and sand.
-Style of wines: Floral, intense and elegant wines. Medium-high acidity provides the highest levels of freshness.



WINEMAKING

Manual harvest in 15 kg boxes in April. Hand selected. Manual selection of clusters in the winery. Pre-fermentative maceration for 7 days at 10°C (50°F) in the tank. Fermentation for 7 days at 26°C (79°F) in concrete tanks with selected natural yeasts. Post-fermentative maceration for 20 days. Natural malolactic fermentation in concrete tanks. Maturation in French barrels (1/3 new, 1/3 second use and 1/3 third use) for 12 months and subsequent bottle ageing for 6 months prior to its release.

2022 VINTAGE

The unique geographic and climatic conditions of these areas in the Uco Valley (with their alluvial soil, low rainfall, and high luminosity) provided the ideal platform for a Malbec of great distinction.
Despite being a challenging year, like a weather "roller coaster" that brought frosts and significant thermal variations, our team was able to adapt and make the most of early climate warnings to maximize the quality of the harvest. Cooler autumn temperatures allowed for slow and complete ripening, enhancing the concentration of flavors and tannins in the grapes. This resulted in a Malbec with exceptional freshness, balanced acidity, and a silky tannin structure.
Each of the three sub-regions of the Uco Valley contributes a unique dimension: Gualtallary offers its minerality and structure; Altamira, its balance and aromatic depth, and Los Chacayes, its liveliness and elegance. The combination of these terroirs culminates in a wine that represents the diversity and richness of the Uco Valley, offering a memorable vintage with outstanding quality.

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BdA SUSTENTABILIDAD CERTIFICADA

Vegan

TASTING NOTES

Description: Intense red color with violet highlights.
Nose: Complex aromas of purple fruits, violets, and spicy notes with a touch of vanilla.
Palate: Smooth and silky entry, with round and well-balanced tannins. The refreshing acidity enhances the flavors of blackberries and raspberries with a persistent finish.

PAIRING SUGGESTIONS AND SERVING TEMPERATURE

Serve at 15 °C to 17 °C (59 °F to 63 °F) and store in a cool, dry place. Decanting is not necessary.

Pairing: Excellent for pairing with roasted meats, stews, and pasta dishes with rich sauces, where the wine's freshness and fruitiness complement every bite.

BASIC ANALYSIS

Alcohol: 14.6%
Total acidity (H2SO4): 3.46 g/L
Residual sugar: 2,78 g/L
pH: 3.57
Free SO2: 30 ppm

TECHNICAL DATA

Varietal composition: 100% Malbec
Clone Selection: Masal
Yields: 8000-10000 kg/ha

TEAM

Winemaking team: Juan Pablo Solís, Nicole Monteleone & Gustavo Hörmann.
Consulting winemaker: Aurelio Montes Sr.