

Kaiken Estate Cabernet Sauvignon

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Grapes are manually harvested into 300-kilo bins and taken to the winery. Upon arrival, clusters are placed along a sorting conveyor belt and, once de-stemmed, grapes are placed in concrete vats. Winemaking per se begins with cold maceration, followed by alcoholic fermentation and post-fermentation maceration for 20 days. Forty percent of this wine was aged in French oak barrels for 6 months, while the remaining 60% was left unoaked so as to highlight its fruity flavors and aromas and best preserve the soft, silky feel of its tannins. This wine was filtered before being bottled.

ALCOHOL BY VOLUME: 14.1%

AGING: 40% of the wine was aged for 6 months in French oak barrels

THE STORY

The Caiquén is a wild goose from Patagonia that flies across The Andes between Argentina and Chile. Like this bird Aurelio Montes rediscovered Mendoza as a generous land filled with superb vines and hardworking people. In 2001 he realized Mendoza was the perfect place to make Kaikén Wines.

PHILOSOPHY: Producing premium wines with special concern for the environment and their collaborators, promoting a sustainable culture in all stages of winemaking, so that their footprint on the earth is a real contribution of conservation and permanent care.

BIOGRAPHY: Juan Pablo Solis, with 6 years of experience in the winery, assumes his new role as head of oenology; together with his brand new Agricultural Engineer, Nicole Monteleone; led by Gustavo Hörmann, Oenologist and General Manager of Bodega Kaiken.

THE ADJECTIVES

OVERALL: Fresh and fruity. Medium structure and smooth tannins.

AROMAS / FLAVORS: Fresh red berries, eucalyptus and menthol.

MOUThFEEL: Unusual and extraordinary softness for a Cabernet Sauvignon.

THE SELLING POINTS

AWARDS: 90pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Wild fowl, fatty meats and mature cheese.

