

# Kaiken Indomito Cabernet Franc

## THE FACTS



**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Lujan de Cuyo

**CEPAGE:** 100% Cabernet Franc

**WINEMAKING:** Manual harvest during the month of March. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 4 days at 10°C (50°F). Fermentation lasted 7 days at 27°C (80°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Ageing in concrete tanks for 10 months, then 4 months in bottle before being released.

**ALCOHOL BY VOLUME:** 14.6%

**AGING:** 10 months in concrete tanks + 4 months in bottle

## 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.

**AROMAS / FLAVORS:** Ripe peppers and minty herbs.

**MOUThFEEL:** Medium structure and smooth tannins.

## THE SELLING POINTS

**AWARDS:** 92pts James Suckling, 91pts Vinous

**PAIRINGS:** Pastas with tomato sauce, pizza and meats with complex flavours such as duck or lamb.

