

KAIKEN ULTRA CHARDONNAY | 2021



VINEYARDS

Gualtallary, Uco Valley.

- Location and Altitude: 90 km (55 mi) southwest from the City of Mendoza, at 1,300–1,600 m.a.s.l. (4,265–5,249 f.a.s.l.)
- Climate: 250 mm of annual rainfall. Great temperature range, with events of 'Zonda' wind (a strong, extremely dry, down-slope wind).
- Soil: Alluvial, poor, with rock content and a significant amount of calcium carbonate and sand.
- Wine Profile: Intense and elegant wines with floral aromas. Medium-high acidity levels that translate into very fresh wines.

Vistalba, Luján de Cuyo.

- Location and altitude: at 20 km to the south of the city of Mendoza, at 1,050 meters a.s.l.
- Climate: 250 mm of annual precipitation. Large diurnal temperature range, low humidity, long daylight hours.
- Soil: Alluvial derived from the water erosion from the Andes Mountains. Loamy sand in texture, deep with stones at 1 meter deep. Loose, very permeable structure.
- Style of wines: Great mid-palate and creaminess.

WINEMAKING

Hand-harvested. Pneumatic press and manual selection once in the winery. Weekly battonage of lees in the tanks and barrels. Alcoholic fermentation for 21 days at 16°C (60°F); 65% of the wine fermented in concrete tanks and 35% in new barrels, where the wine then rests for 12 months. Filtered using earth and cartridges. Bottle aging for two months before being launched.

HARVEST 2021

While springtime in Mendoza was drier than in the past, January and February experienced heavy rainfall, exceeding the levels recorded in the last two years. Temperatures during spring were quite similar to prior seasons. However, January and February were cooler when compared to the past two years, which slightly delayed our harvesting of the grapes. This allowed for greater expression and very good natural acidity in our whites.



TASTING NOTES



APPEARANCE: Golden yellow, almost gold. A wine with low fluidity and clearly marked legs revealing its aging in oak as they slide down the glass.
AROMA: High aromatic intensity, where a variety of white fruits surface, such as mashed banana and ripe pineapples. Milky aromas and notes of coconut and vanilla, all of them from oak aging.
PALATE: A creamy, enveloping, lingering attack. A marked similarity between the sensations on the nose and palate, ultimately leading to a toffee aftertaste.

FOOD PAIRING & SERVICE

Serving tips: At 12°-13°C (53°-55°F) at the most. decanting is not needed.
Storage: Keep in a fresh, dry place at below 15°C (59°F), sheltered from light.



Pairing: The perfect choice for gravlax and smoked salmon, lobster with butter sauce, or boletes (mushrooms) with olive oil, salt and pepper.

BASIC ANALYSIS

Alcohol: 13,5%
Total Acidity (H2SO4): 4,2 g/l
Residual Sugar: 1,8 g/l
pH: 3,28
Free SO2: 28 ppm



TECHNICAL DATA

Varietal Composition: 100% Chardonnay
Clone Selection: 95 and 96
Yield: 8.7 ton/ha (3.2 ton/acre)

TEAM

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

