KAIKEN WINERY

KAIKEN 'ULTRA' CABERNET SAUVIGNON

LUJÁN DE CUYO · MENDOZA · ARGENTINA · SOUTH AMERICA

TECHNICAL DETAILS

The Estate

After a series of exploratory trips, Kaiken Wines was born in 2002. Much like the caiquenes, the wild geese that fly over Patagonia between Chile and Argentina, Mr. Montes decided to cross the Andes with a firm purpose in mind: making great wines by combining the exceptional geographical conditions offered by Mendoza with the work and talent of both Chilean and Argentine experts.

Wine Making

Manual harvest during March and April. Aging in French oak barrels (1/3 new, 1/3 second use, 1/3 third use) for 12 months, then 6 months in bottle before being released.

Food Suggestions

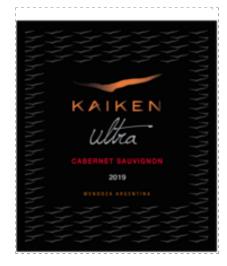
Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

Garnet with plum-like hues with spicy and high aromatic intensity and notes of pink peppercorn, red apple and menthol. Upon swirling the glass, hints of leather, honey, toasted sesame seeds and sweet paprika emerge. Palate: An attack revealing this wine's distinctive personality, resulting from its medium-to-high acidity and round tannins that balance the aromas on the palate. Notes of roasted bell peppers, damp soil and honey. A juicy, full finish: lingering and delicately balanced.

Cabernet Sauvignon grape blend. This wine contains allergens, sulfites. SCAN >> More About This Wine





ATTRIBUTES

Available Size: 750mL (12 pc)

Estate-Grown

Vegan

BDA Certified Sustainable

ABV%: 14.5Class: Red

REVIEWS

JamesSuckling.com | 93

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