

KAIKEN WINERY

KAIKEN 'ESTATE' MENDOZA SAUVIGNON BLANC SEMILLON

LUJÁN DE CUYO • MENDOZA • ARGENTINA • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

The Caiquén is a wild goose from Patagonia that flies across The Andes between Argentina and Chile. By embarking on this cross-border flight the Caiquén takes up a major challenge. Just like the Caiquén, Aurelio Montes, founder of the Chilean winery Bodega Montes, made several trips across the Andes until, in 2000 he rediscovered Mendoza as a generous land filled with superb vines and hardworking people.

Wine Making

Hand-harvested during February. Grapes manually selected once in the winery. Pre-fermentation maceration for 12 hours at 10°C (50°F) in tanks. Fermented for 20 days at 15°C (60°F) in concrete tanks with selected yeast. Filtered using earth and sterilizing cartridges. Bottle ageing for a month before being launched. The wine was not in contact with wood during the winemaking process.

Food Suggestions

Pairs well with pork, shellfish, mature and hard cheese, vegetarian dishes, lean fish, and mild/soft cheeses.

TASTING NOTES

This wine has an attractive yellow gold color with greenish hues. The nose displays surprisingly rich aromas reminiscent of fresh citrus, passion fruit, pear and honey. Great volume in the mouth leads to a soft fruity wine with refreshing and well-balanced acidity.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Estate-Grown
- ABV%: 12.9

WWW.KAIKENWINES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

