

KAIKEN WINERY

KAIKEN 'ULTRA' CHARDONNAY

LUJAN DE CUYO • MENDOZA • ARGENTINA • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

In 2001 he realized Mendoza was the perfect place to make Kaikén Wines, wines that embody everything a great wine ought to be.

Wine Making

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.

Food Suggestions

Pairs well with salmon or trout, pasta carbonara, seafoof with butter and garlic sauce, pork with mustard and honey sauce and hard cheese as Gruyere or Emmental.

TASTING NOTES

This mineral-textured Chardonnay has a nose of honey and white flowers. A small portion of the wine was aged in barrels for 12 months. As a result, the palate offers hints of vanilla that are mixed with honey, almond, pear and herbs, and energized by vibrant acidity.

Chardonnay grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Estate-Grown
- Vegan
- BDA Certified Sustainable
- ABV%: 14.3
- Class: White

REVIEWS

Wine Enthusiast | 90

WWW.KAIKENWINES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

