

# Kaiken Nude Rose

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Mendoza

**CEPAGE:** 90% Grenache, 10% Cabernet Sauvignon

**WINEMAKING:** The grapes are harvested by hand, and the bunches are selected before processing to remove any grapes unsuitable for vinification due to delayed maturity or damage. Immediate gentle pressing to avoid excessive extraction of colour. Controlled fermentation between 13° and 15 °C for 15 days. The lees are stirred every 15 days to improve the volume in the mouth. Finally, the wine is filtered and bottled.

**ALCOHOL BY VOLUME:** 13.0%

## 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

**AROMAS / FLAVORS:** Fresh red fruits, mediterranean herbs, thyme, orange blossom, pink pepper, pink grapefruit.

**MOUTHFEEL:** Smooth with fresh acidity. Medium body. Full and creamy.

## THE SELLING POINTS

**AWARDS:** 92pts Tim Atkin, 92pts James Suckling

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** shrimp, light fish, tapas. Goat, camembert or brie cheese

