



KAI



VINTAGE:	2005
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	88% Carmenere, 7% Petit Verdot and 5% Syrah
ALCOHOL:	14.5%
PH:	3.62
TOTAL ACIDITY:	5.10 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.2 g/L
AGEING:	16 months in new oak barrels, 80% French and 20% American.

VINEYARD

Our KAI grapes were selected from the best plots of our MAX V vineyard in the Aconcagua Valley, 60 kilometres away from the Pacific Ocean. The region's Mediterranean climate features a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean.

MAX V block was planted in 1993, 2013 and 2015. It is located on the south bank of the Aconcagua River in the alluvial plain, so it is fresher than MAX I and MAX II due to its proximity to the river and minimum slope without north exposure. This difference in temperatures is especially pronounced during the summer months. The soil is deep with clay to clay loam texture and high stone content of up to 80%, which ensures excellent drainage. The subsoil's nature is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.



VINTAGE NOTES

Carmenere is a late-ripening variety that requires a heat summation of more than 1,600 degree days to produce wines with fully mature tannins and aromas. During the 2004 - 2005 season, the MAX vineyard recorded 1,717 degree days, which is slightly lower than the historical average. Abundant sunshine, moderate temperatures, and the absence of rainfall during the ripening period led to the slow and easy development of the phenological stages (flowering, fruit set, and ripening). It delayed the harvest allowing the tannins to ripen fully while conserving fresh fruit aromas. These qualities were clearly reflected in the highly concentrated fresh fruit character of the wines. Diurnal temperature variation (18.5° Celsius) produced very intense colours in a season that will likely be considered the best vintage on record.

VINIFICATION

The grapes were hand-picked and transported to the winery, where they were inspected twice on a sorting table. After crushing, the must was deposited in stainless steel tanks, fermented at 26° to 30° Celsius. Several aerating pump-overs were carried out to aid the reactive tannins' polymerisation, eliminate potential herbaceous notes, and help set the colour, and total maceration time was approximately 25 day. The Syrah contributed black fruit and a fine complement of sweet tannins, while the Petit Verdot lent more structure, a spiced quality and crispness from its pleasant, naturally high acidity. The wine was racked directly into oak barrels, 80% French and 20% American, for malolactic fermentation and a total of 16 months of ageing.

TASTING NOTES

"Deep, bright violet-red colour. Attractive and intense on the nose, with spicy aromas and black fruit. Notes of black pepper, tobacco, roasted red peppers, chocolate, truffles, and blackberries add complexity. This wine has a voluptuous mouthfeel and great structure that fills the palate with a brilliant balance of fruit and oak. Sweet tannins add depth and an incredibly long finish."

- Francisco Baettig, Technical Director -

