



KAI



VINTAGE:	2006
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	87% Carmenere, 9% Petit Verdot and 4% Syrah
ALCOHOL:	14.5%
PH:	3.68
TOTAL ACIDITY:	5.72 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.39 g/L
AGEING:	16 months in new oak barrels, 83% French and 17% 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

Comparing the monthly temperatures from October 2005 to April 2006 with the previous 2004 - 2005 season reveals that it was a cold season. December's difference was evident when the average high temperatures dropped to approximately 4° Celsius below the historical average for that month. This delayed the onset of the different phenological stages (elongation of shoots, flowering, fruit set, and veraison) by approximately 10 days, leading to a slower ripening process. As a result, the 2006 Carmenere conserved good acidity and a ripe aromatic profile of black fruit and sweet spice. This was aided by a warmer-than-normal April, which led to wines with ripe, well-rounded tannins and good structure. The key was patience and waiting for the right moment to harvest.

Although daily temperature oscillations were not particularly broad, they surpassed the historical average and approached 36° Celsius in the months before harvest (March - April), which had a positive influence on the synthesis of anthocyanins in the grapes and resulted in tremendous colour intensity. Fortunately, the season was not affected by precipitation, except for a centimetre of spring rain in November that did not alter the vineyard's health conditions.

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 with 18% native yeast. 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 28 to 32 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, 83% French and 17% American, for malolactic fermentation and a total of 16 months of ageing.

TASTING NOTES

"Gorgeous, deep violet-red colour, this wine combines the aromas of ripe black fruit and enticing spices such as black pepper and ginger, as well as subtle notes of truffles, cocoa, and roasted coffee. The intense nose gives way to a lush, well-rounded palate with remarkably soft and ample tannins that lend a silky mouthfeel. Black fruit flavours are confirmed on the palate and extend on into its long, sweet finish."

- Francisco Baettig, Technical Director -

