



# KAI



VINTAGE:	2007
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	86% Carmenere, 7% Syrah and 7% Petit Verdot
ALCOHOL:	14.5%
PH:	3.45
TOTAL ACIDITY:	6.4 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.88 g/L
AGEING:	18 months in French oak barrels, 95% new.

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#### 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

*The 2006 – 2007 season registered overall temperatures that corresponded quite closely to those of an average year. Restrictive water management, low yields, and delaying the harvest for 10 – 14 days allowed the grapes to reach satisfactory maturity levels and adequate phenolic ripeness, with very high-quality tannins, rich flavours, and excellent acidity. In October, 50 millimetres of rain fell in Aconcagua, which affected flowering and thus decreased the final production. January temperatures were lower than the historical average, and in February, we had an average temperature of 18.9° Celsius. The average temperature during the first two weeks of March was 18.3° Celsius, which contributed to the proper evolution of tannins and ripening. From the third week of March onward, temperatures dropped significantly and slowed the ripening process and ultimately led to a delay in harvest. To avoid a complete halt in the vinification process, vigour maps were used intensively to harvest each block's ripest sectors. Given this season's low yields (small clusters and berries), the 2007 red wines exhibit great aromatic intensity, perfect fruit concentration, juicy palates, and well-rounded, sweet tannins. The 2007 vintage will go down in history as a very fresh and elegant year that brought bright acidity and ripe, round tannins to the red wines.*

#### 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. Total maceration time for the Carmenere and Syrah was 28 to 30 days, but only 6 for the Petit Verdot. 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 French oak barrels, 95% new, for malolactic fermentation and a total of 18 months of ageing.*

#### TASTING NOTES

*"Deep, intense purplish-red colour, with ripe black fruit complemented by subtle notes of chocolate, tobacco, and sweet spices on the nose. The palate is very soft due to the firm tannins' ripeness and acidity that bodes well for excellent longevity. Today this youthful wine is voluptuous and very expressive, particularly of blackberries, roasted red bell pepper, fresh ground white pepper, truffle, and sweet spice. The finish is long, velvety, and very elegant."*

*- Francisco Baettig, Technical Director -*

