



# KAI



VINTAGE:

2008

DENOMINATION OF ORIGIN: Aconcagua Valley

COMPOSITION: 92% Carmenere, 5% Syrah and  
3% Petit Verdot

ALCOHOL: 14.5%

PH: 3.68

TOTAL ACIDITY: 5.65 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.79 g/L

AGEING: 20 months in French oak barrels, 98% 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

An analysis of temperatures in the Aconcagua Valley during the 2007–2008 season reveals a colder than average spring, with mean monthly temperatures lower than the previous season, more accumulated cold days, and more frequent frost. Soil moisture levels were significantly lower than in previous years due to the low precipitation recorded in winter (just 92 millimetres in this period, 60% lower than the historical average). As a result, in the early months of the season (October to December 2007), the heat summation was lower than the previous year and lower than historical averages. Temperatures rose as high as 34° Celsius in January, then returned to normal levels in February and remained there until April. To minimise the effects of the high temperatures, vineyard management included maintaining canopy cover, unrestricted watering, and moderate fruit loads to ensure healthy grapes with good, fresh acidity and intensity. The Aconcagua Valley had a total heat summation of 1,644 degree-days, 2% above the previous season's level of 1,612 degree-days but 4.2% lower than the historical average of 1,717. The different phenological stages (flowering, fruit set, veraison and ripening) were affected by the cold, dry winter, and bud break was delayed by 10 – 15 days compared to the previous season but occurring more uniformly. This delayed ripening and harvesting, with the reds, picked 10 – 14 days later than usual, starting with each block's ripest sectors, which were identified through intensive vigour mapping.

#### 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 25 to 28 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, 98% new, for malolactic fermentation and a total of 20 months of ageing.

#### TASTING NOTES

"A deep, intense reddish-violet colour. The nose offers spice and black fruit aroma, intermingled with notes of black pepper, tobacco, and roasted red pepper, resulting in a highly complex blend. The palate unfolds with subtle notes of truffle, cocoa, and toasted coffee accompanied by smooth, voluminous tannins, giving this wine a great structure that fills the palate, creating a beautiful balance of fruit and oak. A wine with great depth and a stunning, prolonged finish."

- Francisco Baettig, Technical Director -