



KAI



VINTAGE:	2009
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	93% Carmenere and 7% Petit Verdot
ALCOHOL:	14.5%
PH:	3.55
TOTAL ACIDITY:	5.30 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.94 g/L
AGEING:	20 months in new French oak barrels.

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 climatic conditions for the 2008 – 2009 season were particularly favourable for producing healthy grapes because there was practically no precipitation at all during the growth period. Average temperatures were lower in the first half of the growing period (October – December) compared to those in 2006 – 2007 and 2007 – 2008, mainly owing to lower than average high temperatures. In contrast, the second half of the season (January – April) presented average monthly high temperatures greater than those of a typical year. March was particularly warm and registered numerous spikes of up to 32° Celsius. As a result of these conditions, Viña Errázuriz harvested its grapes 4 – 7 days earlier than it would in an average year. Water management was crucial for keeping the canopies active and preventing physiological blocking of the vines. This meant that this season irrigation was 20% more than in an average year.

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 was 19 to 27 days, but only 7 for the Petit Verdot. Just 7% of the latter variety was added to the final blend to lend structure, a spiced quality, and freshness from its lovely, naturally high acidity. The wine was racked directly into 100% new French oak barrels for malolactic fermentation and a total of 20 months of ageing.

TASTING NOTES

"With its beautiful deep purple colour that appears almost black, KAI 2009 offers a lush nose with intense aromas of blackberries, blueberries, black pepper, and fig, along with more subtle cinnamon and date notes that add complexity and sweetness. The dominant notes of black fruit and bitter chocolate on the palate are complimented nicely by black pepper. The lush, velvety texture of this wine is as deep as it is structured, with fine, concentrated, round tannins that showcase its great persistence, silkiness and complexity, presaging an excellent cellaring potential."

- Francisco Baettig, Technical Director -

