



KAI



VINTAGE:	2010
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	96% Carmenere, 4% Petit Verdot
ALCOHOL:	14.5%
PH:	3.49
TOTAL ACIDITY:	5.49 g/L (in tartaric acid)
RESIDUAL SUGAR	2.36 g/L
AGEING	20 months in French oak barrels, 100% new

VINEYARD

The grapes for our KAI were selected from the best plots of our Max V vineyard in the Aconcagua Valley planted with Carmenere vines in 1992 and 1993. 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 is located on the south bank of the Aconcagua River in the alluvial terrace, so it is fresher within the region due to its proximity to the river and minimum slope without much exposure. The soil is deep with clay - loam texture and high stone content of up to 80%, which helps ensure excellent drainage. The nature of the subsoil is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.



VINTAGE NOTES

The spring began in September with a 10% drop in average temperature in relation to the previous year. The rest of the season also presented an overall decrease in average temperatures, except for October and December. Concerning the phenological stages, bud break was delayed by 18 days concerning the previous year. A cold November affected flowering, which decreased the final yields as a consequence. Because the average temperatures were lower than the historical averages from January through April, the harvest began 10 days later than the previous season. The seasonal heat summation was 1,551 Degree Days, which was 118 DD lower than the last season and 4.6% lower than the historical average. The most notable aspect of the season was that ripening took place slowly, evenly, and gently, with temperatures that were relatively moderate in March. The grapes reached harvest in excellent condition, which resulted in wines with exquisite expressions and concentration, good acidity levels, and fresh red and black fruit.

VINIFICATION

The grapes were hand-picked and transported to the winery, where they were inspected twice on a sorting table to eliminate any plant remains and defective berries that could affect the final quality of the wine. After crushing, the must was deposited in stainless steel tanks, where it was fermented at 24° to 28° Celsius. Several aerating pump-overs were carried out to aid the polymerization of the reactive tannins, eliminate potential herbaceous notes, and help set the colour. Total maceration time for the Carmenere was 20 to 30 days, but only 7 for the Petit Verdot. Just 4% 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

“KAI 2010 is a faithful expression of the Carmenere variety, classic, with a deep, glossy purple tone. The nose offers roasted red pepper notes followed by ripe figs, blackberries, dried fruit, and some spiced notes that recall pink peppercorn, all mingled with notes of roasted coffee beans and bitter chocolate. Lush on the palate, with silky sweet tannins and a nice acidity that lends liveliness to this complex wine with its fine, structured tannins. Its flavour evokes blueberries, figs and pencil lead, lightly overlaid with sweet spices and tobacco. This wine promises a long and interesting evolution in the bottle.”

- Francisco Baettig, Technical Director -

