



KAI



VINTAGE:	2011
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Carmenere and 5% Petit Verdot
ALCOHOL:	14.5%
PH:	3.40
TOTAL ACIDITY:	5.32 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.66 g/L
AGEING:	22 months in French oak barrels, 95% new.

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

This season was cold, with average temperatures lower than the historical average. Total heat summation was 1,493 DD—58 DD fewer than in the previous season and 78 DD lower than the average of the past three seasons. As a result of these conditions, the harvest occurred approximately 7 to 10 days later than previously. The grapes reached harvest in excellent condition, which resulted in wines with perfect aromatic expression, fresh red and black fruit, lower alcohol levels, and pronounced acidities, leading to wines that are fresh, persistent, and deep, but elegant and well balanced. Our Carmenere delivers great typicity, aromatic intensity, and concentration, with fig and sweet spice notes and abundant red fruit.

VINIFICATION

Grapes for KAI are hand-harvested in the cool morning hours, double-sorted, destemmed, crushed and then gravity fed into stainless steel tanks and in 10,000 litres oak casks where it was fermented at 24° to 28° Celsius. Carmenere had 20 to 30 days of maceration, while Petit Verdot completed only 7 days, and only 5% of this variety was included in the final blend. The wine was aged in French oak barrels for 22 months, 95% new. After this ageing period, the components are brought together, and the final KAI blend is created.

TASTING NOTES

"A deep dark reddish-violet colour, on the nose our KAI 2011 Carmenere displays aromas that recall black cherries, blackberries, dates and figs against a subtle sweet backdrop of blueberry tart, enhanced by a soft touch of spice that evokes pepper and subtle paprika notes. Smooth, deep and expansive on the palate, with velvety tannins and a voluptuous profile that is both approachable and generous in turn, with a sweet and very persistent finish. Good acidity adds a lively touch to its great complexity. Cellaring will only enhance this wine's complexity and elegance."

- Francisco Baettig, Technical Director -

