



KAI



VINTAGE:	2012
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Carmenere, 5% Petit Verdot
ALCOHOL:	14.5%
PH:	3.61
TOTAL ACIDITY:	5.96 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.78 g/L
AGEING:	22 months in French oak barrels, 47% 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

The 2011 - 2012 season was warm and dry in the MAX V vineyard and showed moderate yields. The warm condition of the year became visible in February and March by increasing both minimum and maximum averages. March presented the highest mean temperature (30.8° Celsius), but it gradually decreased towards April. The total heat summation was 1,621 DD, 128 DD more than last season and 200 DD than the average of the past three seasons. Total rainfall barely reached 2.4 millimetres, which, compared to the 20.2 millimetres of the 2010-2011 season, allowed us to produce very healthy grapes. The season's conditions mentioned above led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidities. Carmenere shows spicy notes on the nose and a good structure on the palate, with juicy tannins. Petit Verdot stands out for its colour, tannic structure, acidity and its notes of ripe red fruits and spices.

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 16 days, and only 5% of this variety was included in the final blend. The wine was aged in French oak barrels for 22 months, 47% new. After this ageing period, the components are brought together, and the final KAI blend is created.

TASTING NOTES

"The 2012 vintage of KAI shows an attractive purple-red colour. On the nose reveals a spicy profile dominated by black pepper, with delicate notes of paprika and subtle floral touches, all framed by hints of bitter-sweet chocolate and sweet spices from its ageing in barrels. On the palate, it feels fresh, with good acidity, and shows flavours of pepper, clove and black fruits, and a sweet touch that reminds of figs. It is an elegant wine, with a soft and firm texture, silky tannins and a lively acidity that predicts long ageing in bottle."

- Francisco Baettig, Technical Director -

