



KAI



VINTAGE:	2013
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	90% Carmenere, 7% Petit Verdot and 3% Syrah
ALCOHOL:	14.5%
PH:	3.6
TOTAL ACIDITY:	5.8 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.77 g/L
AGEING:	22 months in French oak barrels, 60% 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

A superb growing season is characterized by its cool conditions, particularly in Chile's northern and coastal areas. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provided enough water for the plants to grow well early on. In our MAX vineyards, the presence of a vital, healthy cover crop helped to moderate the early season vigour.

Flowering and fruit set occurred later than previous years (12 to 25 days, depending on the variety). However, it was a perfect set, producing small clusters of concentrated berries. Summer's growing conditions were mild, with the exception of February, where we experienced higher than the average minimum and maximum temperatures, which helped to give a needed push to the ripening process. In all, the heat summation reached 1,504 DD, 4% below the historical average of 1,568 DD, and 7% less than last season.

Generally speaking, harvest began later than previous years (up to 15 days later for the Cabernet Sauvignon). Thanks to the cool conditions and dry autumn, ripeness progressed slow and softly, allowing us to obtain vibrant red wines with excellent fruit intensity, freshness and depth. Elegance and balance are the key descriptors of this season, with fine-grained tannins, great colours and a long finish. Cabernet Sauvignon and Merlot show intense fruit, with a perfect balance between freshness and structure. Carmenere stands out for its spicy notes and elegance.

VINIFICATION

Grapes for KAI are hand-harvested, double-sorted, then gravity fed into stainless steel tanks. Once fermentation and maceration are completed, each block's wine is aged separately for 22 months in French oak barrels, 60% new. After this ageing period, the components are brought together, and the final KAI blend is created.

TASTING NOTES

"With an attractive purple-red colour, KAI 2013 reveals an inviting spicy profile in the nose with notes of black pepper, paprika and floral accents, all framed by hints of sweet spice. An intense and silky entry is complemented with fresh fruit and bright acidity. Its vibrant layered juicy core presents beautiful elegance to this wine with a soft and firm texture, silky tannins and a lively acidity that predicts long ageing in bottle."

- Francisco Baettig, Technical Director -

