



KAI



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Carmenere and 5% Syrah
ALCOHOL:	14.5%
PH:	3.68
TOTAL ACIDITY:	5.68 g/L (in tartaric acid)
RESIDUAL SUGAR:	3.33 g/L
AGEING:	21 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 2014 season in MAX vineyard was characterized as a moderate and long growing season. The season began with a cool and dry spring, including some cold spells in late September. However, temperatures rose slightly, reaching historical averages.

Bud break began in mid-November and was followed by warm weather at bloom. A reasonably classic weather pattern set in over the summertime, and the vines set a healthy crop. Long weeks of warm weather allowed for a well-paced and constant development of deep berry colours; we experienced a few days of heat during January. Still, as summer evolved, we began meticulously protecting the clusters to avoid direct exposure to the sun and ensure a higher level of quality. The fruit was able to dangle on the vines for a long time, evolving slowly to its full maturity.

Harvest commenced on March 18th of Petit Verdot and Malbec and finished on March 26th, while Cabernet Sauvignon began on March 21st and continued steadily until April 28th. We picked Syrah on March 26th and finished a month later, and finally, Carmenere, the latest ripening variety, began harvest on April 7th and concluded on May 7th. Overall we experienced an average of 15% fewer yields driven by the cold growing season. However, this resulted in grapes with an extraordinary acidity level, vividly preserved flavours, and remarkable concentration, mainly in Cabernet Sauvignon's case.

During the 2013 - 2014 growing season, total heat summation reached 1,563 Degree Days (DD), aligned to the historical average of 1,567 DD, yet 4% higher than the previous vintage, mostly driven by higher minimum temperatures.

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 21 months in new French oak barrels. After this ageing period, the components are brought together, and the final KAI blend is created.

TASTING NOTES

"As a beautiful expression of our unique terroir in the Aconcagua Valley, and with attractive purple-red colour, KAI 2014 reveals on the nose an inviting spicy profile with notes of black pepper, paprika and floral accents, all framed by hints of sweet spices. Its intense and silky entry is complemented with fresh fruit and bright acidity. Its vibrantly layered, juicy core has a beautiful elegance, revealing a wine with a soft and firm texture, silky tannins and a lively acidity that foresees long ageing in the bottle."

- Francisco Baettig, Technical Director -

