



KAI



VINTAGE:	2016
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	93% Carmenere and 7% Petit Syrah
ALCOHOL:	13.5%
PH:	3.5
TOTAL ACIDITY:	6.01 g/L (in tartaric acid)
RESIDUAL SUGAR	2.22 g/L
AGEING	22 months in French oak barrels, 70% 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

2016 delivered sophisticated wines that beautifully balance elegance with genuine power. The superbly delineated flavours are both fresh and fully ripe.

Rainfall arrived well into winter, having experienced a very dry beginning to the growing season. These rains extended until October alongside cool spring temperatures. This scenario delayed the expected date of bud break by 5 to 7 days and resulted in the canopy's slow growth. Towards the end of November, temperatures shifted to warm spring days, activating the vegetative growth while ensuring a healthy flowering and fruit set.

Summer began with warmer weather at the end of December, with temperatures that were close to recorded averages, and towards January, it turned to slightly cooler conditions once again. Even though veraison began at a similar date to previous years, it was longer and more uneven due to the lower heat summation achieved.

February arrived and provided warm summer days and a heat summation that was 6% higher than the average for this month, helping even out the crop's heterogeneity. March was cool once again, so the grapes accumulated sugar at a gentle pace and reached phenolic maturation with a particular balance of bright acidity and mellow alcohol levels towards the end of the month and beginning of April. The total heat summation of the growing season was 7% lower than our recorded averages.

The harvest was concentrated between April 13th and April 28th and safely in our cellar before April's substantial rains arrived.

VINIFICATION

Grapes for KAI are hand-harvested, double-sorted, and then gravity fed into stainless steel tanks. Once fermentation and maceration are completed, each lot is aged separately for 22 months in French oak barrels, 70% new. After this ageing period, the components are brought together, and the final KAI blend is created.

TASTING NOTES

"Deep dark purple red colour with saturated violet hues, KAI 2016 reveals deep aromas of black pepper, black truffles, graphite, with nuances of cedar, Asian spices, black tea and ashes. A complex and attractive wine with delicate flavours of blueberries, raspberries and forest fruits. There are elegant notes of dates, figs and bitter chocolate. It also shows notes of black pepper, roasted coffee beans and hints of cloves. The palate's entrance is delicate and seductive, while its bright and marked acidity ensures a juicy and fresh mouthfeel. KAI's fine-grained and velvety tannins lead to a long and memorable finish."

- Francisco Baettig, Technical Director -

