



KAI



VINTAGE:	2017
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Carmenere
ALCOHOL:	14%
PH:	3.47
TOTAL ACIDITY:	5.93 g/L (in tartaric acid)
RESIDUAL SUGAR	1.6 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

The 2017 vintage in the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we managed this scenario favourably by careful irrigation management in our vineyards, increasing the water supply during the hottest periods and harvesting significantly earlier. In turn, the wines produced to reflect the outstanding quality of our terroir, balancing concentration, power and velvety tannins, along with freshness and fruit intensity.

During winter, our vineyards' soils stored abundant water reserves due to the rains that totalled 162 millimetres, 67% higher than the average records of 96.5 millimetres for this same period. The following months lead to spring with average temperatures well above our records during September, enabling an early bud break that occurred on September 15th, fifteen days earlier than usual. Heat summation by the end of spring stuck to historical records; nevertheless, during this period, our attention was diverted to the rains that originated in the mountain range in October, which totalled 38 millimetres. Flowering also got ahead of historical dates in 10 days, unfolding on November 1st. As temperatures settled in December, concluding with a heat summation similar to historic, veraison adjusted to our records, finishing on January 5th.

Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest in our Max vineyard: grapes were harvested 20 days ahead of our historical records, around March 13th, displaying outstanding intense flavours, concentration and perfect ripeness that developed beautifully throughout the summer.

VINIFICATION

Grapes for KAI are hand-harvested, double-sorted, and then gravity fed into stainless steel tanks (90%) and concrete tanks (10%). Once fermentation and maceration are completed, each lot 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

"Intense and very deep red-purple colour. In the nose, aromas that remind fresh figs, incense, paprika and nutmeg stand out, plus a hint of roasted coffee bean and graphite. In line with the nose, the palate contributes to soft tobacco notes and black cherries. KAI 2017 has a very seductive entrance thanks to its softness and finesse, displaying as well juiciness and good acidity, which highlights its freshest side, crowned by great persistence and a tasty finish."

- Francisco Baettig, Technical Director -

