



2018

D.O. ACONCAGUA VALLEY

KAI means "plant" in the language of the Mapuches, one of Chile's original peoples. It reflects the true expression of Carmenere, which is now considered to be Chile's emblematic variety.

HARVEST NOTES

2018 is considered a perfect vintage. It was one of those rare occasions in which all of the conditions were aligned to achieve the best expression of the terroir. These exceptional conditions resulted in a unique balance between power and elegance and delivered wines with depth, intense flavours and freshness, and great ageing potential.

The season began with substantial reserves of water in the soils, thanks to the 230 millimetres of rain that fell between May and October, which is significantly higher than the 154-millimetres average. These water conditions, in conjunction with temperatures within the historic parameters in the spring and isolated rains, facilitated very even bud break. Flowering was also excellent.

Until that point in the season, the heat summation had followed a trend that was similar to the historical average, although the weather conditions changed in the summer. December was hot and dry, resulting in excellent fruit set, while January, which is usually the hottest month of the season, was cool with many cloudy days, which limited the risk of sunburned grapes during veraison and enabled the conservation of excellent acidity. The conditions returned to historic parameters toward the end of the summer, balancing the season's total heat summation and ending with just 1% above average and resulting in the perfect end of the season with complete maturation along with excellent fruit intensity.

TASTING NOTES

"Deep and intense purplish-red in colour. Aromas of forest fruits, paprika, graphite, incense, and ripe figs dominate the nose, and flavours of black cherries appear on the palate along with a note of Cuban cigar box. The 2018 KAI starts smooth and velvety and then wraps the palate in a sensation of freshness, caressing it with smoothness sustained by very fine-grained tannins."

Francisco Baettig, Technical Director



COMPOSITION: 95% Carmenere and 5% Syrah

ALCOHOL: 14%

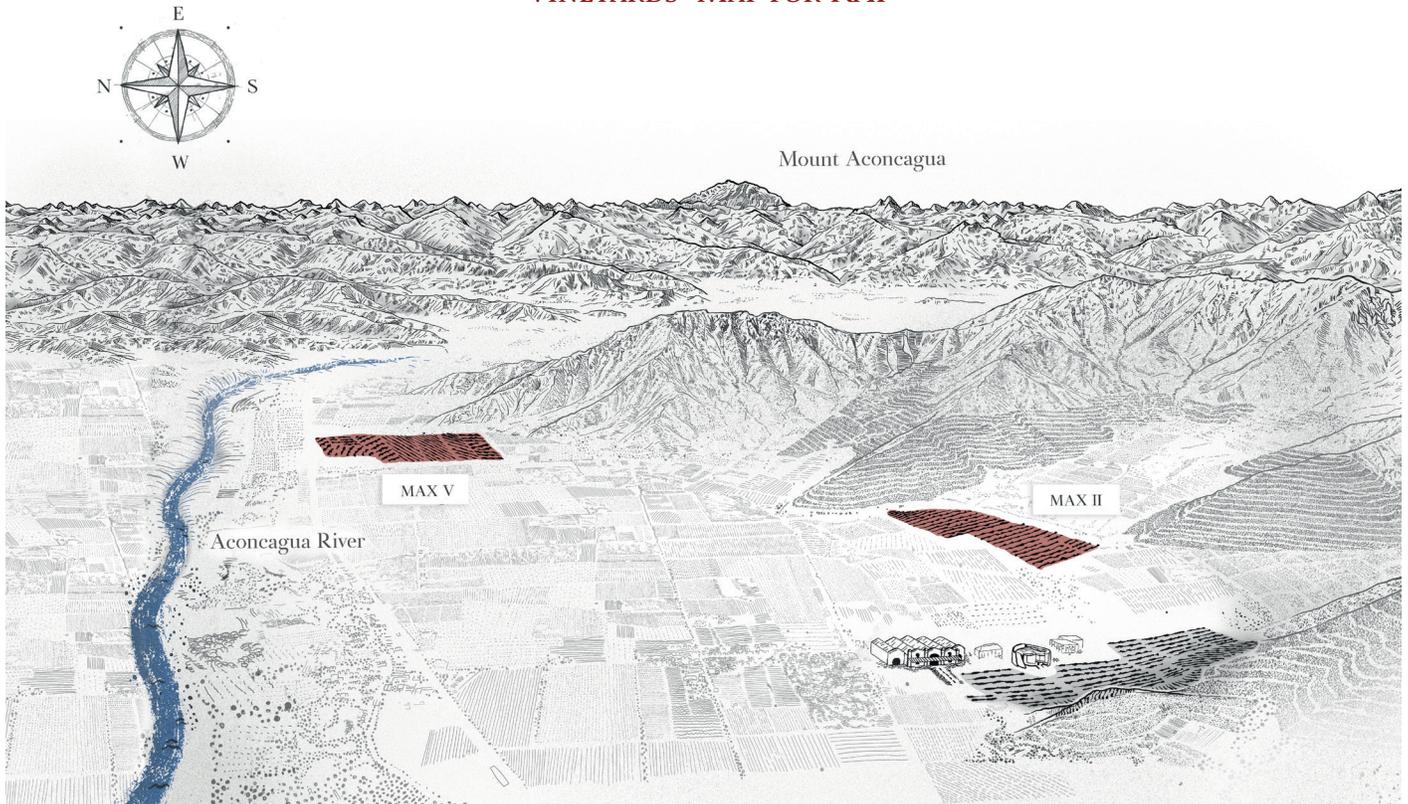
pH: 3.47

TOTAL ACIDITY: 5.38 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.25 g/L

AGEING: 22 months in French oak barrels, 67% new

VINEYARDS' MAP FOR KAI



VINEYARDS

The grapes used to make KAI were selected from the oldest blocks in the MAX II and MAX V Vineyards, located in the interior of the Aconcagua Valley, 60 kilometres from the Pacific Ocean. The region has an extended dry season with moderately warm summer days cooled by gentle breezes that blow in from the Pacific Ocean in the evenings.

MAX V

MAX V is located on an alluvial terrace on the southern bank of the Aconcagua River. Its proximity to the river, along with the minimal slope without greater exposure make it cooler than the rest of the vineyards in the valley. The soil is deep, with clay to sandy-loam textures and up to 80% of rounded stones, which ensures excellent drainage.

MAX II

MAX II is planted on north- and northwest-facing hillsides with a 5° - 10° slope. Its soils are thick alluvium with a loam to clay-loam texture, 30-50% sub-angular stones, and very good drainage.