



2019  
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

**The season was slightly warm, with very low precipitation and ended rather cold, which favoured the correct development of the vines and tremendous balance in the ripening of very healthy grapes. The result is wines with excellent concentration and complexity.**

The season began with 55% less water accumulated in the soils, with a total of just 71 millimetres, compared to the historic 156 millimetres for this period. The spring began with high temperatures, and bud break started on September 17<sup>th</sup> for Carmenere, seven days earlier than the historic date.

Flowering occurred slightly early, given the high heat summation in November. These conditions also permitted excellent fruit set in Carmenere, resulting in higher yields.

The month of January, however, was quite unusual, with a heat summation that was 7.9% lower than average, delaying veraison by 7 days for Cabernet Sauvignon and 14 days for Carmenere. Temperatures picked up in February with a heat summation that was 6.2% higher than the historic average, and finally, March was 6.6% colder. The harvest took place 10 days earlier in Cabernet Sauvignon, due to yields that were 15% lower than expected, while Carmenere was harvested on its historic date, April 30<sup>th</sup>, with 38% more fruit than anticipated.

Our MAX vineyards benefitted from the age of the vines and a precision irrigation system, which allowed us to withstand a particularly dry year. Fortunately, the heatwave that affected Chile's Central Valley was not as harsh in the Aconcagua Valley, which favoured the fruit, delivered smooth and ripe tannins, enabling us to produce complex and elegant wines that are well defined in their varietal profile.

#### TASTING NOTES

*"Very deep and intense purple in colour. The nose shows aromas of black fruits and spices such as black pepper and paprika as well as notes of rosemary, black olives, incense and cigar box. The spices appear first, followed by the black fruit along with notes of fresh-roasted coffee and just a hint of dark chocolate. This is an ample and lush wine with good acidity that lends nerve. Very fine tannins caress the palate on a long finish with very good persistence."*

Francisco Baettig, Technical Director



**COMPOSITION:** 95% Carmenere and 5% Syrah

**ALCOHOL:** 13.5%

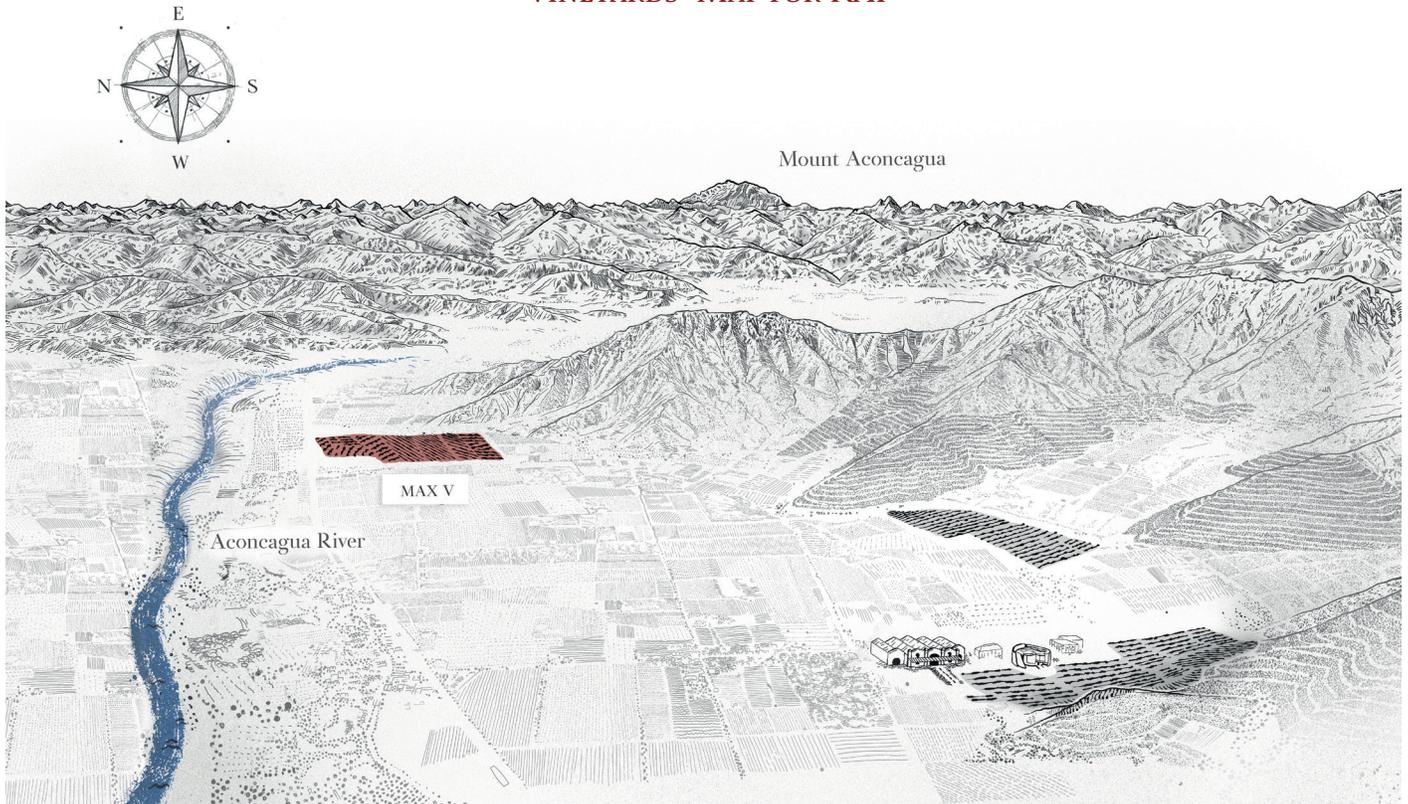
**pH:** 3.59

**TOTAL ACIDITY:** 5.72 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 1.94 g/L

**AGEING:** 22 months in French oak barrels, 70% new

## VINEYARDS' MAP FOR KAI



### VINEYARDS

The grapes used for KAI were selected from the best blocks of the MAX V vineyard in the Aconcagua Valley, 60 kilometres from the Pacific Ocean. The region has an extended dry season with moderately warm summer days cooled by gentle evening breezes that blow into the valley from the Pacific Ocean.

### MAX V

The MAX V vineyard is situated on an alluvial plain on the southern bank of the Aconcagua River. Because of its proximity to the river and its minimal, relatively unexposed slope, it is cooler than usual for the region. The soil is deep, with clay to clay-loam texture and a high stone content of up to 80%, which ensures excellent drainage. The subsoil, a coarse-grained alluvial terrace of the Aconcagua River, is homogeneous, with abundant, well-rounded stones.