



2020

D.O. ACONCAGUA VALLEY

KAI means ‘plant’ in Mapudungun, the language of Chile’s indigenous Mapuche people. It embodies the ultimate expression of Carmenere and brings the unique personality and character of Chile’s emblematic variety to the world.

### HARVEST NOTES

**This was a warm season with very scant precipitation that generated serious drought conditions in the valley. The yields were normal, however, and produced grapes with good concentration and well-ripened tannins, primarily thanks to a subterranean supply of water.**

The winter was extremely dry in our vineyards, with just 43 millimetres of precipitation, which represents a 70% deficit with respect to the historic average of 148 millimetres. As a result, we were forced to seek out alternative forms of irrigation throughout the entire winter.

The spring began by accumulating a 15–20% higher heat summation during the months of October and November, although that did not affect bud break, which occurred around September 20. Flowering, on the other hand, was advanced by 5 to 7 days, around November 6.

The season’s warm trend continued through the months of December and January and accumulated 13% and 7% more heat summation, respectively, moving veraison forward by 10 days.

The months close to the harvest were equally warm, with an additional 5% and 7% of heat summation, respectively, in the two vineyards, and as a result, the harvest date was moved forward by at least 15 days.

Yields were within the expected ranges for the MAX V icon blocks, which produced 5 tons/hectare of Cabernet Sauvignon and 6 ton/hectare of Carmenere. MAX I yielded 8 tons/hectare of Cabernet Sauvignon.

This advance in the physiological processes of the vines caused the phenolic maturity to lag behind the physiological maturity and forced us to be very precise in defining the harvest date. Thanks to good vineyard management and proper adaptations in the winery, we were able to obtain very fresh wines with the proper extraction of colour and tannins.

### TASTING NOTES

*“Intense ruby red, with violet highlights. Aromas of black fruit such as blueberries and blackberries, with intense spicy notes such as pepper, rosemary and paprika, with soft notes of black olives. In the palate, spices appear first, followed by fresh fruit, plus notes reminiscent of roasted coffee beans and a soft hint of bitter chocolate. This wine is wide, sweet and with a good acidity that gives nerve to the whole. Very fine tannins that caress the palate in a long journey and great persistence.”*

Francisco Baettig, Technical Director



COMPOSITION: 100% Carmenere

ALCOHOL: 14%

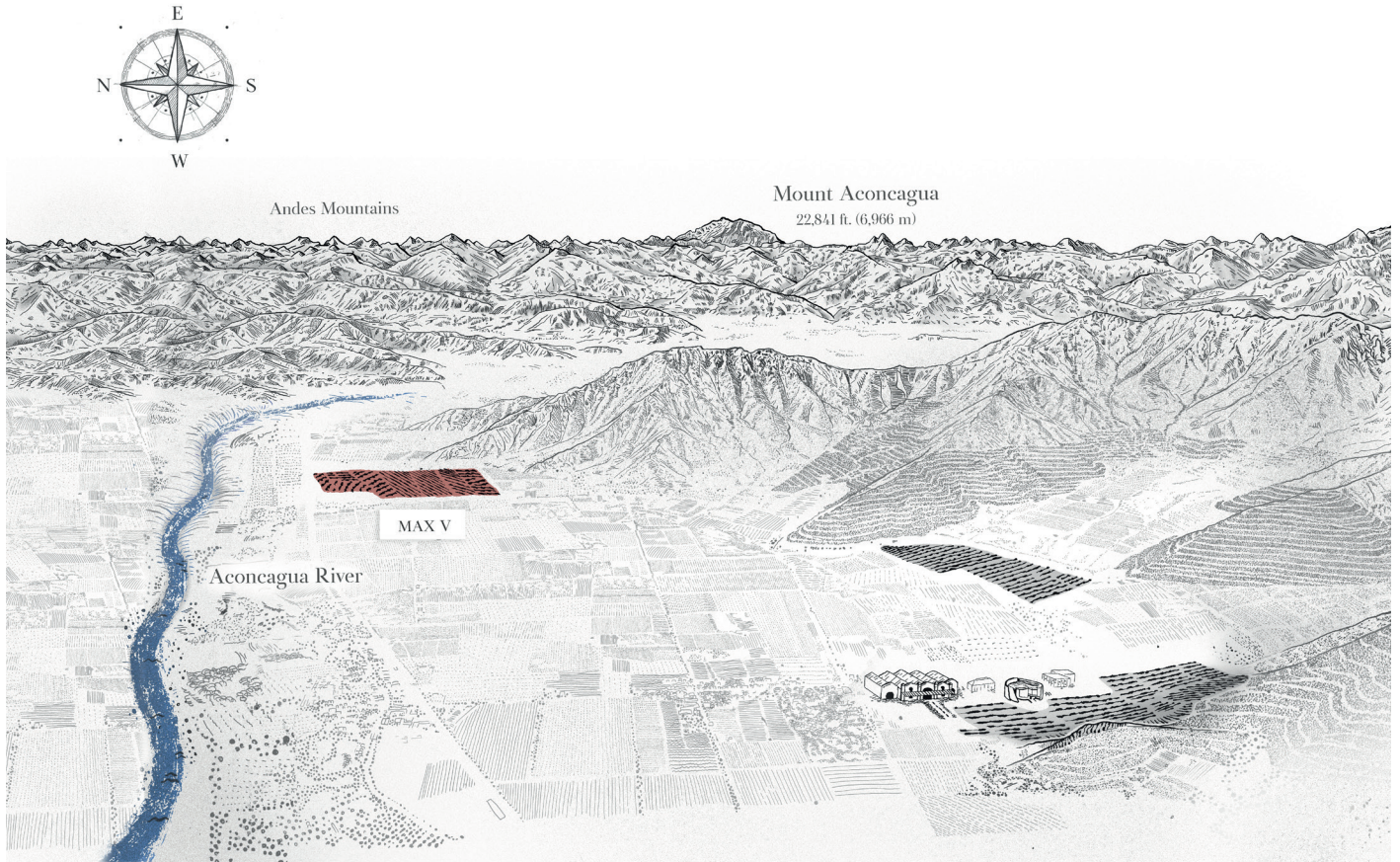
pH: 3.53

TOTAL ACIDITY: 5.87 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.47 g/L

AGEING: 22 months in French oak barrels, 60% new

## VINEYARDS' MAP FOR KAI



### VINEYARDS

The grapes used to make 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 a long dry season, with moderately warm summer days cooled by gentle evening breezes that blow into the valley from the Pacific Ocean.

### MAX V

MAX V is situated on an alluvial terrace less than one kilometre from the southern bank of the Aconcagua River. Its proximity to the river and its flat terrain give the cool breezes an unimpeded pathway to the vineyard.

The soil is deep, with a loam to clay-loam texture and 20% to 40% stones in the upper profile, while the subsoil is homogeneous, with up to 80% well-rounded stones. These conditions allow the vines to root deep into the soil and provide excellent drainage.