



MALBEC | 2021

> VINEYARD

MAI is sourced from grapes grown in our estate of Vistalba, a centenary vineyard dating back to 1910, located 20 km south of the city of Mendoza, and at an altitude of 1050 meters above sea level. Like most of the soils in Mendoza, Vistalba is characterized by its alluvial areas derived from the water erosion of the Andes mountain range. They are sandy loam, deep soils, with gravel at one meter depth, and loose and highly permeable structure. Annual precipitation is generally less than 250 mm, but the region experiences a wide temperature range, low humidity, and abundant sunlight. The wines from this area are renowned for their elegance and delicacy, especially for their round, deep, sweet, and highly complex tannins. There are few centennial vineyards like Kaiken's, especially if located in the first region of Mendoza, celebrated as the birthplace of the finest Argentine Malbecs that have conquered the world. Mai brings forth that history with an authentic and elegant signature wine.

> VINIFICATION

The grapes come from our centenary vineyard of Vistalba. Each bunch is selected at the moment of harvest and again in the winery, before being destemmed. The grapes obtained from destemming do not need to be crushed, but only guided to their fermentation tank, allowing the height from which the grapes fall to open the berries without damaging the seeds. Once in the fermentation tank, the grapes macerate at a very low temperature, at which point color and aroma extraction begins. This allows us to reduce mechanical action during fermentation, which is carried out with selected yeast and lasts for about 10 to 15 days. Once fermentation is finished, the wine is separated from its skins and stored in concrete tanks to complete malolactic fermentation. After this, the wine is sulfured and transferred to new and second-use barrels where it will age for 18 months. A few years ago, we bought barrels of 500 and 600 liters to achieve fruitier and fresher profiles that harmonize more gently with the oak. After that, the wine is removed from the barrels and kept in concrete for another 6 months. The next step is to bottle and keep the wine in storage for at least 1 year before being placed on the market.

> 2021 VINTAGE

As regards quality, it was a very good vintage especially for Malbec, while, in other varieties with longer cycles like Cabernet, the results were more varied. The temperatures during the 2020-2021 season were somewhat higher than the annual average during spring, and in the months of January and February in Mendoza, they were 4 °C or 5 °C lower than the average. This resulted in a prolonged ripening cycle for the grapes. In March, temperatures returned to normal, which helped to achieve maturity in practically all varieties. In terms of rainfall, 2021 started dry and cool. Towards the end of January and the beginning of February, rainfall became more frequent, resulting in significant water accumulation. Thanks to constant monitoring, reviewing harvest points, and implementing preventive measures by the team, no negative impacts were recorded.

> TASTING NOTES

Sight: Intense ruby red color with violet tints and legs which flow more slowly down the sides of a glass.

Nose: the effect of years in barrel and bottle ageing stands out as well as an elegant combination of aromas of ripe fruit such as cherry and figs, and red and black fruits like strawberries, cherries, plums, and raspberries, intertwined with notes of tobacco, vanilla, and nuts. It is intensely aromatic and very complex.

Palate: The palate is intense but very delicate, with a sweet entry and balanced acidity that reveals a prolonged and elegant finish. This harmonious wine, with balanced tannins, delivers a complex and silky mouthfeel. Full-bodied with a persistent finish. The flavors enhance the aromatic sensations and prolong them over time, just like this centenary vineyard that continues to write its story with each harvest.

> PAIRING SUGGESTIONS AND SERVING TEMPERATURE

Service: between 15 °C and 16 °C (59.0 °F and 61.0 °F) at the most. Decanting is necessary.

Storage: Keep in a cool, dry place at less than 15 °C (59.0 °F) protected from light sources.

Pairing: It is a powerful wine that pairs very well with red meats such as steak, lamb, and roasted duck. The richness and intensity of the meat are balanced by the complexity and structure of the wine.



ANALYTICAL INFORMATION

Alcohol Analysis: 14,6%

Total acidity (H₂SO₄): 3,62 g/l

Residual Sugar: 3,06 g/l

pH: 3,73

Free SO₂: 30 ppm

TECHNICAL SHEET

Varietal Composition: 100% Malbec.

Clonal Selection: Masal.

Yield: 5 Ton/ha

TEAM

Winemaking Team: Juan Pablo Solís, Nicole Monteleone and Gustavo Hörmann.

Consulting Winemaker: Aurelio Montes Sr.

