KAIKEN

BOULDER

Arroyo Grande Estate, IG Los Chacayes Tunuyan, Uco Valley, Mendoza, Argentina.

Location and altitude: 100 km south of the city of Mendoza, at 1250 meters above sea level.
Name of the lot: Boulder
Climate: Annual precipitation reaching 250/350 mm Temperate climate, severe winters, and warm summers with cool nights. Temperatures range from 20 °C to 25 °C (68.0 °F - 77°.0 °F) during the ripening period.
Soil: Rocky and somewhat fertile. Rocks are mixed with coarse sand. Permeable soils
Surface area: 3 ha
Wine style: Intense color. Spicy and mineral notes. Pronounced tannins

The Wine

Located at south Chacayes, the Boulder Vineyard was shaped millions of years ago by the river's overflow 'lobe' or projection, which deposited distinctive geological material in the area. This led to soil entirely distinct from the alluvial cone formations on both the south and north shores. The vineyard is the most viticulturally challenging and hostile environment of the entire estate; rocks and stones are the largest and most diverse in terms of shape and origin. A field blend of varieties emerges from this special plot of land, springing forth amid the rocks. The individual vines are grown untrellised as bush or 'gobelet' vines, allowing them to adapt very well to the extreme conditions of the terrain. Each of the varietal that make up Boulder, Malbec, Cabernet Franc and Petit Verdot, contributes unique characteristics that complement each other, to create a complex and balanced wine. Among the vines grow aromatic herbs, such as thyme, mountain cedrón (lemon verbena), and poleo (pennyroyal), each adding distinctive aromas and contributing to the special natural environment. This combination of characteristics allows Boulder to fully express the unique character of this terroir.

Vinification

Manual selection started in early April, harvesting the three varieties to co-ferment them. This technique allows the unique characteristics of each variety to blend and complement each other, creating a wine of great complexity and depth flavor. Harvest takes place at the optimal time of maturity, seeking a balance between Malbec, Cabernet Franc, and Petit Verdot. Due to soil conditions, all three varieties reach good maturity at the same time.

In the winery, the grapes pass through a sorting table to eliminate imperfections; then they are gently destemmed while maintaining the integrity of the berries. Alcoholic fermentation, spontaneous and without external yeasts, is carried out in 3000-liter truncated cone-shaped foudres, after a cold maceration at 10 °C for several days. The fermentation is carried out in a regular and controlled manner, with very gentle handling of color and tannin extraction, to ensure a smooth mouthfeel, allowing for excellent aromatic expression and balanced acidity.

After malolactic fermentation, the wine is transferred to French oak barrels (60 % of new barrels and 40 % of second and third use ones) where it ages for 12 months. Then, it is decanted into 600-liter barrels of second use for final blending, where it is stored for 6 months before bottling. Next, it is bottle-aged for 18 months for refinement before being released to the market.

Tasting Notes

Boulder is deep violet-red in colour, with purple hues. On the nose, it has great intensity, with aromas of red plum and cherry, along with notes of black fruit, such as blackberry and blueberry. These aromas intertwine with delicate herbal notes of thyme, lemon verbena, and a subtle touch of black pepper, reflecting the distinctive terroir. The influence of the soil and rocks is evident both on the nose and on the palate, providing unique mineral notes that harmonize with the sweet tones from French oak ageing, creating a wine of great complexity. The palate is rounded, extremely smooth, and full bodied. It boasts a long and elegant finish.

Serving Temperature

Service: Between 15 °C and 16 °C (59.0 °F and 61.0 °F). Decanting recommended.
Storage: Keep it in a cool place, protected from light sources.

Analytical Information

Alcohol Analysis - 14,5%
Total Acidity (H2SO4) - 3,81 g/l
Residual Sugar - 3.18 g/l
pH - 3,62
Free SO2 - 30 ppm

Technical Sheet

Varietal Composition - 64% Malbec; 28% Cabernet Franc; 8% Petit Verdot.
Vineyard Training - Gobelet
Yield - 3,500 kg/ha

A. Montes