



VINTAGE:	2011
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Carmenere and 5% Petit Verdot
ALCOHOL:	14.5°
PH:	3.40
TOTAL ACIDITY:	5.32 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.66 g/L



VINEYARD

The grapes for Kai 2012 were selected from the best plots of our Max V vineyards in the Aconcagua Valley.

The Carmenere vines were planted in 1992 and 1993. They are trained to the vertical shoot position and their average yield is approximately 1.5 to 2 kilos per plant. This allows a good setting of the grapes and controlled vigour, resulting in wines with excellent concentration, colour and volume. Grapes are harvested late in the season to assure a good expression of ripeness. The high temperature differential during the weeks prior to harvest (19°C in average), produces a great concentration of anthocyanin in the grape berries, and wines with a high intensity in their colour.

Climate

Max V vineyard has a long dry season with moderately warm summer days, cooled off by evening breezes that blow in from the Pacific Ocean.

Soils

Max V has deep soil of alluvial origin, with 50% of stones. It has good drainage and a low to moderate vigour potential, producing well-balanced plants.



HARVEST NOTES

Harvest Date: First and second weeks of May.

Historic Averages:

Average temperature (October–April): 18.9°C / 66°F

Temperature Oscillation (October–April): 18.5°C / 33.3°F

Annual precipitation: 250 mm / 10 in

This season was cold, with average temperatures lower than the historic average. Total heat summation was 1,493 DD—58 DD fewer than in the previous season and 78 DD lower than the average of the past three seasons. As a result of these conditions, the harvest occurred approximately 7 to 10 days later than previously. The grapes reached harvest in excellent condition, which resulted in wines with very good aromatic expression, fresh red and black fruit, lower alcohol levels, and pronounced acidities, leading to wines that are fresh, persistent, and deep, but elegant and well balanced. Our Carmenère delivers great typicity, aromatic intensity, and concentration, with fig and sweet spice notes and abundant red fruit.

VINIFICATION

The grapes were handpicked and transported to the winery, where they were inspected on a double sorting table to eliminate any plant remains and defective berries that could affect the final quality of the wine. After crushing, the must was deposited in stainless steel tanks and 10,000-litre oak vats, where it fermented at 24°–28°C (75°–82°F). Several aerating pumpovers were carried out to aid the polymerization of the reactive tannins and help set the colour. Total maceration time for the Carmenere was 20 to 30 days, but was only 7 for the Petit Verdot. Just 5% of the latter variety was added to the final blend to lend structure, a spiced quality and freshness from its enjoyable high natural acidity. The wine was racked directly to 95% new French oak barrels for malolactic fermentation and a total of 22 months of aging.

WINEMAKER'S NOTES

A deep dark reddish-violet colour, on the nose our KAI 2011 Carmenère displays aromas that recall black cherries, blackberries, dates and figs against a subtle sweet backdrop of blueberry tart, enhanced by a soft touch of spice that evokes pepper and subtle paprika notes. Smooth, deep and expansive on the palate, with velvety tannins and a voluptuous profile that is both approachable and generous in turn, with a sweet and very persistent finish. Good acidity adds a lively touch to its great complexity. Cellaring will only enhance this wine's complexity and elegance.