



# KAI



VINTAGE:	2015
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Carmenere and 5% Syrah
ALCOHOL:	14%
PH:	3.55
TOTAL ACIDITY:	5.82 g/L (in tartaric acid)
RESIDUAL SUGAR	2.23 g/L
AGEING	22 months in French oak barrels, 70% new.

---

#### VINEYARD

*Our KAI grapes were selected from the best plots of our MAX V vineyard in the Aconcagua Valley, 60 kilometres away from the Pacific Ocean. The region's Mediterranean climate features a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean.*

*MAX V block was planted in 1993, 2013 and 2015. It is located on the south bank of the Aconcagua River in the alluvial plain, so it is fresher than MAX I and MAX II due to its proximity to the river and minimum slope without north exposure. This difference in temperatures is especially pronounced during the summer months. The soil is deep with clay to clay loam texture and high stone content of up to 80%, which ensures excellent drainage. The subsoil's nature is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.*



## VINTAGE NOTES

*2015 was defined by an outstanding growing season from beginning to end. Warm and dry conditions created wonderfully healthy vines resulting in ripe grapes for this very attractive year. Our vineyards produced wines that are intense, well-structured and rich.*

*We had very dry conditions throughout the growing season except for a few showers in March, resulting in a very healthy fruit set and moderate crop size. As the fruit matured, the weather was ideal for flavour development, with only a couple of hot spikes experienced in the season.*

*During the spring, October was considerably warmer than an average year, activating the vines' vegetative growth, which in due time formed a well-balanced and healthy crop. November and December had temperatures that were closer to our recorded averages, ensuring ideal conditions during flowering and having a beautifully even fruit set.*

*In all, the spring heat summation was 8% higher than the average year. This warm trend blessed us with perfectly homogeneous and short veraison that arrived seven days earlier than the previous season. The summer months of January and February had temperatures that were slightly below historical averages, allowing the vines to be fully active and providing a steady pace towards maturation. March and April were a complete change in nature as temperatures rose. By this point in time, though, the berries had already reached the intensity of flavour, colour and delicious tannins that we would expect from the vineyard.*

## VINIFICATION

*Grapes for KAI are hand-harvested, double-sorted, then gravity fed into stainless steel tanks. Once fermentation and maceration are completed, each block's wine is aged separately for 22 months in French oak barrels, 70% new. After this ageing period, the components are brought together, and the final KAI blend is created.*

## TASTING NOTES

*"Of an attractive intense purple-red colour, KAI 2015 reveals spice-accentuated black and red fruit aromas complemented with black leaf tea, delicate notes of truffle and graphite. Concentrated in the palate, this is a complex and expressive wine, offering flavours of blueberries, paprika, black pepper and roasted coffee beans, with subtle nutmeg notes. Its fresh fruit and bright acidity complement the wine's soft and pleasant entry, and along with its great depth and velvety tannins, it supports its excellent structure. KAI has a beautiful elegance, with a firm structure that foresees a long ageing potential."*

*- Francisco Baettig, Technical Director -*

