



2021

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

**A moderately cool season with long, slow ripening enabled us to make fresh and elegant wines with intense colour, complex aromas and silky ripe tannins.**

Winter presented normal rainfall and gave way to a warm spring. The conditions changed considerably during the summer with numerous cloudy days. Then, at the end of January, abundant rains set off alarms from the Central Valley to the south. In Aconcagua Inland, however, given its location 85 km north of the Central Valley, rainfall was only 21 millimeters, without affecting the health of the fruit.

The months of February and March were slightly cooler, and ripening advanced slowly, but the last rays of sunshine needed to reach the desired ripeness arrived during the final week of March and enabled us to envision a great year for our wines. The season's cooler conditions produced moderate alcohol levels and good phenolic maturation, resulting in well-balanced wines with good colour.

As a result of a season that began with little rain and warm temperatures, but turned cooler mid-season, the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with intense colours, juicy natural acidity, and smooth, elegant tannins.

This was a season that offered us an excellent combination of weather conditions to show the maximum expression of our terroir.

#### TASTING NOTES

*"Very deep, dark red colour. The nose offers blackberry and blueberry aromas along with intense spiced tones of pepper, paprika and incense, a hint of tapenade and fresh figs and a smooth touch of roasted coffee bean. On the palate, olives, fresh figs and blueberries emerge, accompanied by a light touch of nutmeg, white pepper and roasted red pepper. Good acidity lends linearity to this deep, long wine with polished tannins that caress the palate."*

Tomás Muñoz, Chief Winemaker



**COMPOSITION:** 85% Carmenere, 11% Syrah

and 4% Malbec

**ALCOHOL:** 14%

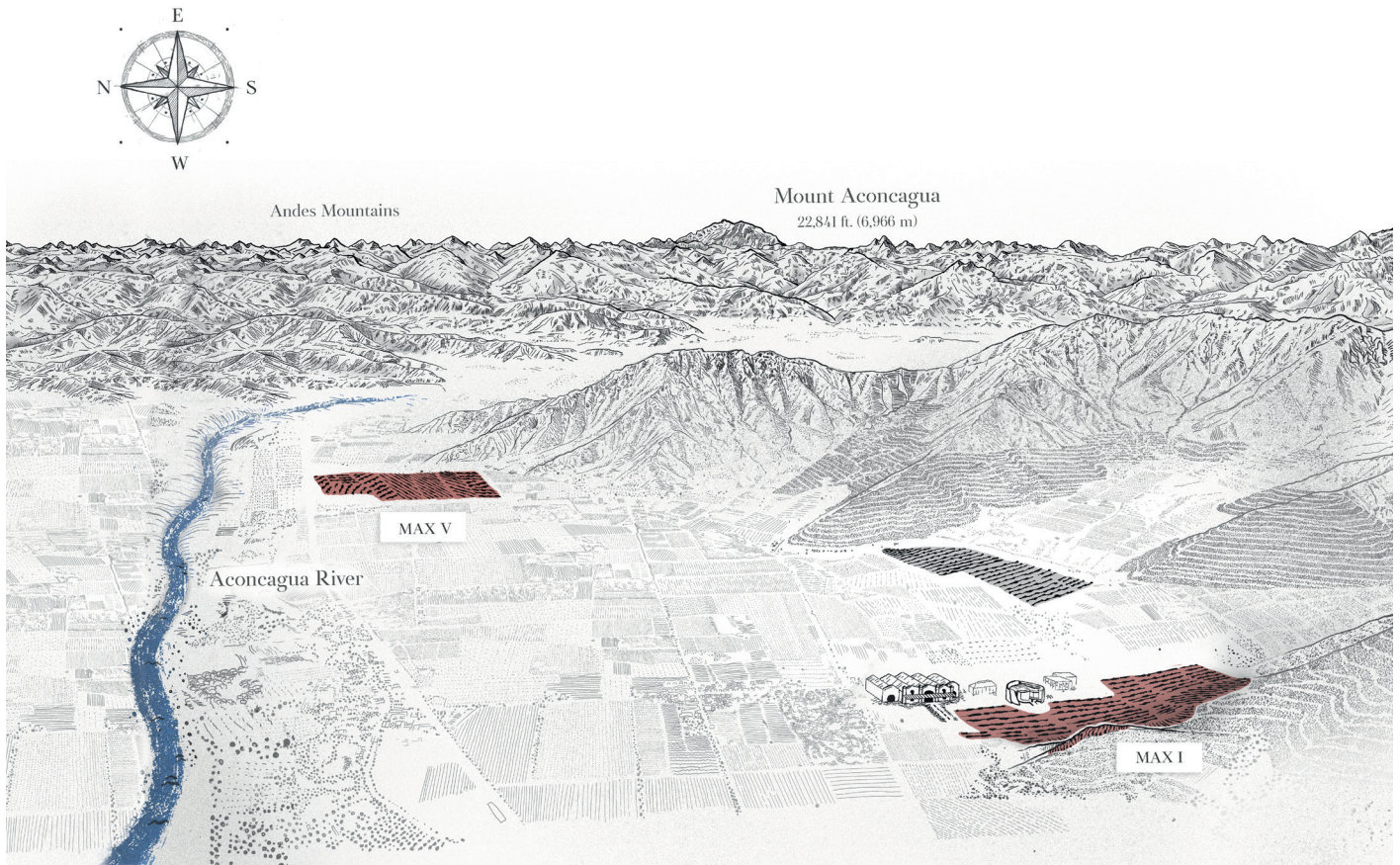
**pH:** 3.53

**TOTAL ACIDITY:** 6.13 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 2.65 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 I and MAX V vineyards in interior of the Aconcagua Valley. 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 I

MAX I is located in our historic Don Maximiano Estate Vineyard. It is planted on north- and northeast-facing hillsides with a 10° - 25° slope and on soils of eroded intrusive igneous rocks (diorite) and thick alluvium with a pronounced presence of mica and a sandy-loam texture.

### MAX V

MAX V is situated on an alluvial plain on the southern bank of the Aconcagua River. Because of its proximity to the river, less than 1 kilometre, along with the minimal slope, the vineyard has a higher exposure and influence from the coastal breezes that are so characteristic of this valley.

The soil is deep, with loam to clay-loam texture, a 20% to 40% stoniness in the higher profile, and up to 80% in the lower profile, which ensures excellent drainage. The subsoil, a coarse-grained alluvial terrace of the Aconcagua River, is homogeneous, with abundant, well-rounded stones.