



KAI

CARMENÈRE

2008

Appellation:	Valle de Aconcagua
Composition:	92% Carmenère 5% Syrah 3% Petit Verdot
Alcohol:	14.5% by vol.
pH:	3.68
Total Acidity:	5.65 g/l (tartaric acid)
Residual Sugar:	2.79 g/l



VINEYARD

The grapes for our KAI 2008 were selected from the best blocks of our Max vineyards in the Valle de Aconcagua, a region with a long dry growing season and moderately warm summer days cooled by soft evening breezes blowing in from Pacific Ocean. The vertically-trained Max II and Max V Carmenere vines were planted in 1992 and 1993. Average yields here range from 1.5 to 2 kg per plant, which enables good fruit set and vigour control, resulting in wines with outstanding concentration, colour, and volume. The grapes were harvested quite late in the season to ensure good ripe fruit expression. The high daytime–night time temperature variation (averaging 19°C/34°F) in the weeks before harvest triggers high concentrations of anthocyanins, which intensify the colour of the wines.

Climate: Mediterranean, with a long dry season and rainfall mainly in winter.

Vineyard altitude
Max II 580 m/1903 feet a.s.l.
Max V 600 m/1968 feet a.s.l.

Soils: Max II: Deep colluvial soils with loam to sandy-loam texture and 30–40% stone content.
Max V: Deep alluvial soils with 50% stone content.

HARVEST NOTES

Picking Dates:
Carmenère: May 9 to 13
Syrah: April 25
Petit Verdot: April 30

Historic Averages:
- Mean temperature october–april: 17.9°C/64°F
- Temperature oscillation october–april: 16.7°C (62°F)
- Temperature oscillation october–april: 18.5°C/33°F
- Annual precipitation: 250 mm/10 inches

An analysis of temperatures in the Valle de Aconcagua during the 2007–2008 season reveals a colder than average spring, with mean monthly temperatures lower than the previous season, more accumulated cold days, and more frequent frost. Soil moisture levels were significantly lower than in previous years due to the low precipitation recorded in winter (just 92 mm/3.6 inches in this period, 60% lower than the historic average). As a result, in the early months of the season (October to December 2007) the heat summation was clearly lower than the previous year and lower than historic averages. Temperatures rose as high as 34°C/93°F in January, then returned to normal levels in February and remained there until April. To minimize the effects of the high temperatures, vineyard management included maintaining canopy cover, unrestricted watering, and moderate fruit loads to ensure healthy grapes with good, fresh acidity and intensity. The Valle

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de Aconcagua had a total heat summation of 1,644 degree-days, 2% above the previous season's level of 1,612 degree-days, but 4.2% lower than the historic average of 1,717. The different phenological stages (flowering, fruit set, veraison and ripening) were affected by the cold, dry winter, and budbreak was delayed by 10–15 days compared to the previous season but occurring in a more uniform manner. This delayed ripening and harvesting, with the reds picked 10–14 days later than usual, starting with the ripest sectors of each block, which were identified through intensive vigour mapping.

VINIFICATION

The grapes were handpicked and transported to the winery, where they were inspected twice on a 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, where it fermented at 26°–30°C. Several aerating pumpovers were carried out to foster the polymerization of the reactive tannins and eliminate potential herbaceous notes and help set the colour. Total skin contact for the Carmenère and Syrah was a total of 25–28 days, the Petit Verdot just 6 days. Small percentages of Syrah (5%) and Petit Verdot (3%) were included in the final blend to enhance complexity and depth by layering more aromas and flavours. The Syrah contributed black fruit and a fine complement of sweet tannins, while the Petit Verdot lent more structure, a spiced quality and crispness from its pleasant, naturally high acidity. The wine was racked directly to 100% French oak barrels, 98% new, and aged for 20 months.

WINEMAKER'S COMMENTS

A deep, intense reddish-violet colour. The nose offers aromas of spice and black fruit intermingled with notes of black pepper, tobacco, and roasted red pepper, resulting in a highly complex blend. The palate unfolds with subtle notes of truffle, cocoa, and toasted coffee accompanied by smooth, voluminous tannins, giving this wine a great structure that fills the palate, creating a beautiful balance of fruit and oak. A wine with great depth and an incredible, prolonged finish.