

Errazuriz

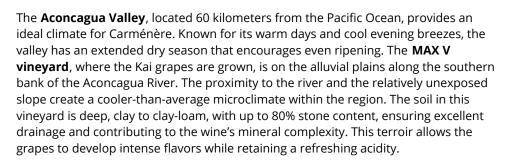
With a bold profile and refined tannins, the Kai from Errázuriz represents the best of the Aconcagua Valley, marrying dark fruit with earthy, savory notes in a harmonious, age-worthy wine.



Kai 2020

Aconcagua Valley, Chile

Region and Vineyards



The growing season in Aconcagua Valley was notably dry and warm, leading to an early harvest. The season featured a rainfall deficit, requiring early irrigation, but ensured excellent grape health throughout the year. February's heat gave way to an accelerated ripening process, while cooler conditions in March preserved the grapes' acidity and aromatic qualities.

Winemaking

Kai is a blend of **95% Carménère** and **5% Syrah**, carefully selected from the best blocks of the MAX V vineyard. The vintage began with lower-than-average rainfall, and temperatures varied throughout the growing season, which contributed to concentrated, healthy grapes. Harvested on April 30th, the Carménère retained a vibrant acidity and complex aromatics.

After harvest, the wine was fermented and aged to highlight the depth of the Carménère and the structure of the Syrah. The balanced acidity and refined tannins enhance its age-worthiness, making it enjoyable now but ideal for aging until 2040.



Alcohol :14,50 %

Composition: 96% Carménère, 5%

Syrah







Kai 2020

Tasting Notes

- Color: Deep, intense purple.
- Aroma: Black fruits and spices dominate, with notes of black pepper, paprika, rosemary, black olives, incense, and cigar box. Subtle hints of fresh-roasted coffee and dark chocolate add depth.
- **Palate**: Lush and ample, with balanced acidity providing freshness. The wine has fine tannins that caress the palate, leading to a long, persistent finish with savory undertones.

Did you know?

Errázuriz's **Kai** is crafted to reflect the best of Chile's terroir, with the name "Kai" meaning "plant" in the indigenous Mapuche language, symbolizing a deep-rooted connection to the land and respect for sustainable viticulture.

Wine Pairing Ideas

- **Cassoulet au confit de canard**: The richness of the duck and savory beans harmonizes with the wine's dark fruit and earthy notes. The dish's slow-cooked flavors complement the wine's complexity and depth, making for an indulgent pairing.
- **Boeuf bourguignon**: The braised beef and red wine sauce work well with Kai's intense black fruit and savory character, while the wine's acidity balances the richness of this classic French stew.
- Empanadas au boeuf et aux olives noires: This South American dish, filled with seasoned beef and olives, echoes the wine's notes of black olive and spice, enhancing both the savory depth and the wine's herbal undertones.
- Raclette ou Mont d'Or: These Alpine cheeses, melted and served with potatoes, charcuterie, and pickles, balance the wine's earthy tones and acidity. The creamy texture of the cheese complements the wine's silky tannins and spices.



Robert Parker (RP): 94 Points (2020)

The 100% Carmenere 2020 Kai is a lot cleaner than the 2019 I tasted next to it, and it also seems like the variety behaves well in warm years like 2020. It's peppery and spicy, a year of low vigor, with lots of light and strong varietal character, nutmeg, paprika and red fruits. It has very polished and elegant tannins. They lowered the percentage of new barrels to 60% (from 70%) in the previous vintage. This is one of the finest versions of Kai. 6,700 bottles produced. It was bottled in January 2022.



James Suckling (JS): 95 Points (2018)

This is a very sophisticated Kai with aromas of blackberries, blueberries, violets and graphite that follow through to a full body with creamy, polished tannins that show tension and focus. The tannins are borderless. Drink or hold.



