

Kaiken,

Disobedience by Francis Mallmann Red Blend 2019

Valle de Uco, Mendoza, Argentina



PRODUCER

Kaikenes are wild geese, native to Patagonia, that fly across the Andes between Chile and Argentina. Montes, the Chilean winery, crossed the Andes in the same way to set up in Mendoza. Their vineyards are situated in the heart of Mendoza and further to the south in Valle de Uco, where many of the premium producers are now sourcing their fruit. The focus is primarily on Malbec and Cabernet Sauvignon, a variety that has been somewhat forgotten as Malbec has surfed one wave of success after another in the past decade. Kaiken's own vineyards supply 70% of their production requirements and 30% is from vineyards that they control.

VINEYARDS

This wine celebrates a collaboration of many years between well-known Argentinian chef Francis Mallmann and Kaiken estate. Known for his distinct style of open fire cooking, ably captured in the first season of Netflix's Chef's Table, Mallmann's unstoppable and unique nature is captured by the name 'Disobedience'. The grapes are sourced from Kaiken's vineyards in Altamira in the Uco Valley and Vistalba in the Luján de Cuyo region. Vistalba's chalk and sandy soil, at 1,200m altitude, imparts an elegant and fruit-driven character to the wine. The alluvial and loam soil of the Luján de Cuyo forces vines to penetrate deep into the soil, contributing deep fruit concentration and tannin.

VINTAGE

The summer of 2019 was mostly warm; the hot days were tempered by brief cold spells and cool nights which helped to maintain acidity. The harvest season was dry and resulted in perfectly healthy grapes. Overall the vintage produced relatively average yields and wines with refreshing acidity and elegant fruit concentration.

VINIFICATION

The grapes were harvested by hand in March and April and then manually sorted at the winery. Pre-fermentation maceration took place for five days at 10°C. The grapes were then fermented for 10 days at 28 °C in concrete tanks using both selected and indigenous yeasts. 30% of the wine was matured in first use French oak barrels, the rest in second and fourth use French oak barrels for 15 months before spending a further six months in bottle before release.

TASTING NOTES

The wine has a complex character of vibrant red fruit complemented by notes of graphite and sweet spices. Full-bodied with fine-grained tannins, the wine has a persistent, rich finish.

AWARDS

Decanter World Wine Awards 2021, Silver Medal

Grape Varieties **60% Malbec**
 30% Cabernet Sauvignon
 10% Merlot

Winemaker **Gustavo Hormann**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **3.21g/L**

Acidity **6.17g/L**

Wine pH **3.64**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian, Vegan**