

Kaiken,

Disobedience by Francis Mallmann Red Blend 2020

Valle de Uco, Mendoza, Argentina



Grape Varieties	60% Malbec
	20% Cabernet Franc
	15% Merlot
	5% Cabernet Sauvignon

Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.27g/L
Acidity	5.83g/L
Wine pH	3.68
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 2020 vintage saw an earlier ripening stage when compared to previous years. In warm years such as this one, irrigation management is key to proper vine care and balance. Additionally, because there were fewer berries per cluster, yield significantly decreased. Despite a yield decrease, the grape concentration and skin quality obtained were excellent. Without a doubt, this season will be remembered as one of the most challenging ever, not only because of the technical skills required, but also because of the global pandemic that was spreading at the time.

VINIFICATION

The grapes were hand harvested in March and April before being manually sorted at the winery. Pre-fermentation maceration lasted for 5 days at 10°C. Fermentation took place for 10 days at 28°C in concrete tanks using selected natural yeasts, followed by natural malolactic fermentation. Thirty percent of the wine was aged in French first-use barrels while the remaining 70% was aged in used barrels for 15 months. Finally, the wine was aged in bottle for 6 months before release.

TASTING NOTES

This wine is deep ruby with violet hues and aromas of blackberries, cherry, and wild herbs. The palate is vibrant and fruit forward with subtle hints of spice from the time in oak. Full-bodied with fine-grained tannins, the wine has a persistent, rich finish.

AWARDS

Decanter World Wine Awards 2022, Silver
International Wine Challenge 2023, Silver
Decanter World Wine Awards 2022, Silver