

Kaiken,

Disobedience by Francis Mallmann Red Blend 2021

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 above sea level, imparts an elegant and fruit-driven character to the wine. The alluvial and loam soils of Luján de Cuyo forces vines to penetrate deep into the soil, contributing deep fruit concentration and tannins.

VINTAGE

In Mendoza, although spring was drier than usual, January and February saw significant rainfall, surpassing the previous two years. Spring temperatures were similar to past seasons, but January and February were cooler, slightly delaying the harvest. This slower pace allowed for well-concentrated reds. The resulting harvest was of excellent quality and the wines of 2021 are elegant and fresh.

VINIFICATION

The grapes were hand harvested in March and April before being manually sorted at the winery. Pre-fermentation maceration lasted for seven days at 10°C. Fermentation took place for seven days at 26°C in concrete tanks using selected natural yeasts, followed by natural malolactic fermentation. 30% 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 violet notes. 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.

Grape Varieties	40% Cabernet Sauvignon 30% Malbec 20% Merlot 10% Petit Verdot
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Winemaker	Gustavo Hormann
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.75g/L
Acidity	5.69g/L
Wine pH	3.58
Bottle Sizes	75cl
Notes	Vegetarian, Vegan