

KAIKEN disobedience

by Francis Mallmann

VINEYARDS



Los Chacayes, Uco Valley.

- Location and altitude: 100 km south of Mendoza, 1,250 metres (4,101 ft) above sea level.
- Climate: 250/350 mm annual precipitation. Temperate climate, with severe winters and warm summers, and cool nights. Thermal amplitude range between 15-20°C (59-68°F) during the ripening period.
- Soil: Rocky and not very fertile. Rocks mixed with coarse sand and some lime. Permeable soils.
- Wine style: Intense colour. Spicy and mineral notes. Deep tannins.

Vistalba, Luján de Cuyo.

- Location and Altitude: 20 km (12 mi) south of the City of Mendoza, at 1,050 m.a.s.l. (3,444 f.a.s.l.).
- Climate: 250 mm of annual rainfall. Broad temperature range, low humidity and excellent sun exposure.
- Soil: Alluvial, originating from water erosion in the Andes. Deep sandy loam soil, with smooth pebbles found at a depth of 100 cm. Loose structure offering great permeability.
- Wine Profile: Complex and deep, with sweet tannins.

WINEMAKING



Manual harvest from mid-March to early April. Each variety in this blend was harvested separately on different dates, depending on their optimum point of ripeness and area. Manual cluster selection. Pre-fermentation maceration in stainless-steel tanks for 5 days at 10°C (50°F). Fermentation in concrete vats for 10 days, at 28°C (80°F), using wild yeasts. Malolactic fermentation in concrete vats. Thirty percent of this wine is aged in brand new French oak barrels. The remaining 70% is aged in second-to-fourth-use barrels for 15 months. This wine is bottle aged for 6 months before its release.

2020 VINTAGE



The 2020 harvest season was warm and dry, which contributed to 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. While this may not be entirely positive in terms of quantity, the grape concentration and skin quality obtained were absolutely splendid. 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. In this sense, understanding climate conditions and grape characteristics proved essential to identify the right times for maceration and the logistics required.

ANALYTICAL INFORMATION



Alcohol: 14.9%
Total Acidity (H₂SO₄): 3.80 g/l
Residual Sugar: 2.27 g/l
pH: 3.65
Free SO₂: 31 ppm

TECHNICAL SPECIFICATIONS

Varietal Composition: 60% Malbec, 20% Cabernet Franc, 15% Merlot, 5% Cabernet Sauvignon.
Massal Selection
Yield: 8 tonne/ha

TASTING NOTES



A disobedient wine dazzling the eye with an intense ruby red color and delicate violet hues. Very bright and deep. Intense yet balanced and elegant aromas, with a very specific and complex fruit expression. Its delicate scent reminds you of wild berries, spices and wild herbs. On the palate it is true to itself and ample, with delicate textures and a fruit-forward character that becomes very well integrated with its notes from oak aging. Fresh on the palate, with a steady, harmonious and soft mouthfeel. A persistent finish that reveals its wonderful potential for storage. An authentic Red Blend mirroring the personality of its creators, Aurelio and Francis, who selected the very best elements from Kaiken to bring this wine to you today.

HELLO PAIRING!



"I find the notion of 'perfect harmony' between wine and food rather boring, although I do appreciate it every once in a while. However, I'd rather experience the dissonance between the two and have them battle it out in my palate to see which one's best. I find that kind of interaction far more appealing than a monotonous perfect match."

FRANCIS MALLMANN

TEAM



Winemaking Team: Juan Pablo Solis, Nicole Monteleone and Gustavo Hörmann
Consulting Winemaker: Aurelio Montes Sr.

Red Blend

MENDOZA. ARGENTINA

Wine's significance:
to share and keep sharing"

Francis Mallmann

20.20

