

# KAIKEN disobedience

by Francis Mallmann

## VINEYARDS



### Los Chacayes, Uco Valley.

- Location and altitude: 100 km south of Mendoza, 1,250 metres (4,101 feet) 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. Pronounced 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. (3,445 feet).
- Climate: 250 mm annual precipitation. High thermal amplitude, low humidity, and excellent sunlight exposure.
- Soil: Alluvial soil from water erosion in the Andes. Sandy loam, deep, with pebbles one meter below the surface. Loose, highly permeable structure.
- Wine Profile: Complex, deep wines with smooth tannins.

## WINEMAKING



Hand-harvested during March and April, based on the optimal ripeness of each variety. Manual cluster selection. Pre-fermentation maceration for 7 days at 10°C (50°F) in the tank. Fermentation for 7 days at 26°C (79°F) in concrete vats with selected and natural yeasts. Post-fermentation maceration for 20 days. Natural malolactic fermentation in concrete vats. Aging: 30% of the wine matures in first-use French oak barrels and 70% in second- to fourth-use barrels for 15 months, followed by 6 months of bottle aging before release.

The goal of Kaiken Disobedience is to craft a unique and sophisticated Red Blend that reflects the free and rebellious spirit of Francis Mallman, combining his vision with the expertise of Kaiken's winemaking team. This vintage is a blend of 40% Cabernet Sauvignon, 30% Malbec, 20% Merlot, and 10% Petit Verdot from vineyards in Vistalba and Los Chacayes. Kaiken Disobedience celebrates friendship, love, and reunions.

## 2021 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 more expressive white wines with good natural acidity and well-concentrated reds. The 2021 vintage wines are expected to be more elegant and fresh.

## ANALYTICAL INFORMATION



**Alcohol:** 14.8%  
**Total Acidity (H<sub>2</sub>SO<sub>4</sub>):** 3.77 g/l  
**Residual Sugar:** 3.06 g/l  
**pH:** 3.61  
**Free SO<sub>2</sub>:** 25 ppm

## TECHNICAL SPECIFICATIONS

**Varietal Composition:** 40% Cabernet Sauvignon, (Vistalba), 30% Malbec (Los Chacayes), 20% Merlot (Vistalba), 10% Petit Verdot (Los Chacayes).  
**Massal Selection**  
**Yield:** 8,000-10,000 kg/ha

## TASTING NOTES



**Appearance:** Deep red with bright violet reflections, showcasing its youth and vitality.  
**Aroma:** Intense aromas of black fruits, such as blackberries and plums, combined with floral violet notes. Herbal and spicy touches are also present, with a subtle texture on the palate.  
**Palate:** Fresh and vibrant entry, with fine tannins and a silky texture that envelops the palate. Well-integrated acidity provides perfect balance, enhancing the flavors of ripe black fruits. Mineral notes and subtle spiciness complement the wine, giving it a long, elegant finish and leaving a lasting impression of purity and varietal authenticity.

## 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

20.21

