

KAIKEN disobedience

by Francis Mallmann

VINEYARDS



Altamira, Valle de Uco.

- Location and altitude: 1,200 masl (3,940 fasl).
- Climate: 350 mm annual rainfall. Broad temperature range during the day, with cold nights and warm days. An area with early and late frosts.
- Soils: Predominantly lime, with sand, silt, and rock.
- Wine style: Fresh wines with fruity character and great varietal typicity.

Vistalba, Luján de Cuyo.

- Location and altitude: 20 km (12.5 miles) south of the city of Mendoza, at 1,050 masl (3,445 fasl).
- Climate: 250 mm annual rainfall. Broad temperature range, low humidity, and great exposure to sunlight.
- Soils: Alluvial, originating from water erosion from the Andes mountain range. Sandy loam in texture and deep, with pebbles below the top one-meter layer. Loose, very permeable structure.
- Wine style: Complex and deep, with sweet tannins.

WINEMAKING DETAILS



Manual harvest in mid-March and early April. Manual cluster selection upon arrival at the winery. Pre-fermentation maceration for 5 days at 10°C (50°F). Fermentation for 10 days at 28°C (80°F) 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, it aged in the bottle for 6 months before its release.

2019 HARVEST REPORT



The summer was mostly warm, with broad temperature ranges (very hot days followed by marked temperature drops). Yields were relatively normal. The dry harvest season resulted in perfectly healthy grapes. With medium to high alcohol content, and acidity levels slightly above average, the 2019 wines are all about freshness and elegance.

LAB ANALYSIS DATA

- Alcohol content: 15%
- Total acidity (H₂SO₄): 3.9 g/l
- Residual sugar: 3.2 g/l
- pH: 3.6
- Free SO₂: 29 ppm



TECHNICAL INFORMATION

- Varietal Composition: 60% Malbec, 30% Cabernet Sauvignon, 10% Merlot
- Clone selection: Massal selection
- Yield: 8,000 kg/ha

TASTING NOTES



Appearance: Intensely ruby red with subtle purple hues
Aroma: Complex, with aromas of red fruits laced with sweet spices and graphite notes, against a gentle backdrop of nuts.
Palate: Sweet, with soft and silky tannins that are beautifully perceived, and a long, fruity aftertaste. Notes of dark chocolate on the finish.

WHY, HELLO, PAIRING!



"For me harmony between wine and food results obvious and boring, though I can appreciate it and certainly understand it. Isn't it more interesting too have a mouth clash of dissonance of two great tastes that try to convince you who is better?
This experience for me has more value than the monotonous perfect match that seems to work very well for toddlers"

OUR TEAM



- Winemaker: Gustavo Hörmann
- Consultant Winemaker: Aurelio Montes Sr.

Francis Mallmann

Red Blend

MENDOZA. ARGENTINA

20.19

"Wine's significance:
to share and keep sharing"

Francis Mallmann

