

KUDA PINOT NOIR, KALFU

Vintage

2021



KALFU



The Kalfu ranges are named after sea creatures that are depicted on the labels: Kuda is a seahorse, a delicate and unique creature. Kuda is the winery's Gran Reserva range.

TASTING NOTE

Elegant, nice typicity, with aromas of black cherry and red wild berries. Soft notes of vanilla and spices from the barrel ageing. Medium bodied and delicate, it has a balanced acidity, showing smooth and round tannins that provide softness. Fresh and fruity finish with notes of soft vanilla and pastry flavours.

VINTAGE CONDITIONS

Vintage with medium to low temperatures which allowed a slow ripening. In the months of January and February the temperatures remained low, which finally resulted in a beautiful season with a high potential in freshness that resulted in fresh and aromatic wines. Harvest took place on March 30th

VINIFICATION DETAILS

After hand harvesting, an initial pre-fermentative cold maceration was carried out for 7 to 8 days. Subsequently, alcoholic fermentation was performed at controlled temperatures (between 24 to 26°C) for 7 to 10 days, with punch downs to extract the maximum colour and aroma. The wine then spent 12 months in French oak barrels, of which 20% were second use and the remaining 80% third and fourth use.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.8
pH	Acidity
3.52	5.3

AWARDS

Decanter: 92pts

ATTRIBUTES



Origin

Chile



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Leyda Valley



Vegan

No