

KUDA PINOT NOIR, KALFU

Vintage

2018



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

Deep violet red with ruby rim, aromas of black cherry, vanilla and spice from barrel ageing. Medium bodied and delicate, it has a balanced acidity, showing smooth, round tannins that provide elegance.

VINTAGE CONDITIONS

Temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines are well-balanced, fresh and aromatic. Harvest took place between 27th March and 14th April.

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, and pressed to gently extract the maximum colour and aroma. The wine then spent 12 months in French oak barrels, of which 10% were new, 20% second use and the remaining 70% third and fourth use.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.0
pH	Acidity
3.59	6.2

ATTRIBUTES



Origin

Chile



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Fining Agent



Closure

Screw top



Region

Leyda Valley



Vegan

Blank