



KUDA PINOT NOIR, KALFU

Vintage

2017



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

The 2017 vintage was characterised by a year of low to medium temperatures in the Leyda Valley. This resulted in the grapes ripening more quickly, with an earlier harvest resulting in well-balanced and aromatic wines.

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

14.0

pH

3.50

Acidity

5.0

AWARDS

Drinks Business Pinot Noir Masters 2019: Silver
Decanter: 91 pts

ATTRIBUTES



Origin

Chile



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Leyda Valley



Vegan

Yes