



KUDA PINOT NOIR, KALFU

Vintage

2016



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 vintage 2016 was characterised by a year of moderate to low temperatures in the valley of Leyda, which slowed the vine maturation, creating fresh and vibrant 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

13.5

pH

Acidity

3.52

5.2

ATTRIBUTES



Origin

Chile



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Fining Agent



Closure

Screw top



Region

Leyda Valley



Vegan

Blank