



MOLU CHARDONNAY, KALFU

Vintage

2024



The Kalfu ranges are linked to the sea creatures depicted on the labels: Molu means 'where the sun sets' - historically it was believed that during the day stars would hide in the sea and become starfish. Molu is Kalfu's Reserva range.

TASTING NOTE

Straw-coloured yellow hues. Aromas of papaya, mango and ripe pineapple, complemented with gentle notes of vanilla and dry fruits. A well-rounded wine with good volume, a concentrated palate but fresh at the same time where vanilla and tropical fruit flavours intermingle. Long and clean finish

VINTAGE CONDITIONS

The 2024 vintage was characterised by medium to cold temperatures during the long ripening period, which allowed the fruit to maintain its fresh notes. In the last week of April there were rains that forced to accelerate the harvesting process and thus obtain grapes of optimum quality

VINIFICATION DETAILS

During the process, the juice was protected from contact with air. Prior to the fermentation, a cold maceration was carried out for a period of between 12 to 14 hours to increase contact between juice and skin. The fermentation was carried out slowly, maintaining a constant temperature between 13 and 16°C, to allow extraction of fruit and mineral aromas characteristic of the variety.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13	3.2
pH	Acidity
3.54	4.8

ATTRIBUTES

 Origin Chile	 Variety Chardonnay	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Fining Agent Gelatine	 Closure Screw top	 Region Casablanca Valley	 Vegan No	