

MOLU CHARDONNAY, KALFU

Vintage

2021



KALFU



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

On the nose tropical fruit aromas, such as papaya, mango and ripe pineapple are complemented by gentle notes of vanilla. A well-rounded wine with good volume, a concentrated palate, but fresh at the same time where vanilla and tropical fruits mingle. A long, clean finish.

VINTAGE CONDITIONS

A cold year from December to February, unlike the warm years of 2019 and 20. In March there was a change in temperatures that remained relatively consistent throughout the month that allowed an acceleration in the last moment of maturity. The grapes were harvested in March.

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. After fermentation, it was left to rest for 6 months on its lees, making smooth movements (bâtonnage) to maximize contact. About 15% of the volume was aged in French oak for a period of 6 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13	3.75
pH	Acidity
3.45	6.4

ATTRIBUTES

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