



## MOLU CHARDONNAY, KALFU

Vintage

2021



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	