

MOLU CHARDONNAY, KALFU

Vintage

2020

Kalfu
Cool Coastal Wines

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 and a long, clean finish.

VINTAGE INFORMATION

The harvest took place from 25th February to 14th March, when the grapes showed their greatest aromatic potential. The clusters were hand-picked in the early hours of the morning, and then transported and carefully selected, preserving the quality and character obtained from this variety grown in the Casablanca Valley.

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
13.0	2.4
pH	Acidity
3.39	5.9

ATTRIBUTES



Origin

Chile



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Casablanca Valley



Vegan

No