

MOLU CHARDONNAY, KALFU

Vintage

2017



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, this wine is elegant and expressive, notable for its tropical fruit aromas, such as papaya and pineapple, which blend with gentle notes of citrus. A well-rounded wine with good volume, delicious acidity and a gentle finish.

VINTAGE CONDITIONS

The 2017 growing season was marked by low temperatures in the Lolol Valley during the ripening period, allowing the grapes to ripen slowly. The absence of rainfall throughout the season produced healthy grapes with good levels of acidity and moderately low alcohol content.

VINIFICATION DETAILS

The clusters were harvested by night and then carefully transported to the winery. Prior to fermentation, a cold maceration was carried out for a period of 12 to 14 hours to increase contact between juice and skin. The fermentation was carried out slowly, maintained at a constant temperature of between 13 and 16°C, which allowed for extraction of the fruit and mineral aromas characteristic of Chardonnay. After fermentation, it was left to rest for 6 months on its lees, with regular bâtonnage. About 15% of the volume was raised in French oak for six months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.0
pH	Acidity
3.18	5.0

ATTRIBUTES



Origin

Chile



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Casablanca Valley



Vegan

No