



## MOLU PINOT NOIR, 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

Deep and intense ruby red with violet hints. Fruity and expressive nose, showing cherry and raspberries notes complemented with soft spicy character and a vanilla touch coming from the oak ageing. Soft and mouth watering. Red berry flavours, vanilla and cinnamon hints in the aftertaste. Long and clean finish.

### VINTAGE CONDITIONS

Year of medium to low temperatures which delayed the ripening of the grapes. In the months of February and March, the temperatures remained average, which finally resulted in a quiet harvest with a high potential in acidity levels that made it possible to obtain fresh and aromatic wines.

### VINIFICATION DETAILS

The grapes first underwent a cold maceration for 6 to 7 days to increase the contact between the juice and skins. Next they were fermented in open tanks at a controlled temperature of between 22°C and 26°C which permitted the extraction of fruity aromas characteristic of the variety. 15% of the wine was then aged in French oak for 8 months. 85% was kept in stainless steel tanks for the same time as a fruit compound.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.2
pH	Acidity
3.62	5.3

### ATTRIBUTES

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