



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	