

## MOLU PINOT NOIR, 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

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

A year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.5    | 3.2            |
| pH      | Acidity        |
| 3.45    | 5.4            |

### 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.

### ATTRIBUTES

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