


MOLU PINOT NOIR, KALFU

Vintage

2019


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

Fruity and expressive nose, showing cherry and raspberries notes, complementing a soft spicy character and vanilla touch coming from the oak ageing.

Soft and mouthwatering, with red berries flavours, vanilla and cinnamon hints in the aftertaste and a long and clean finish.

VINTAGE CONDITIONS

The harvest was between 12 and 22 March, when the grapes presented optimal organoleptic qualities of aromas and tannin maturity. The clusters were harvested during the night to avoid oxidation and loss of quality. The temperatures were moderate to cool in 2019, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.2
pH	Acidity
3.73	4.6

VINIFICATION DETAILS

The grapes first underwent a cold maceration for 6 to 7 days to increase the contact between the juice and the skins. Then fermentation 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 aged in French oak for 8 months. The remaining 85% was kept in stainless steel tanks for the same time.

ATTRIBUTES

 Origin Chile	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Blank
 Finning Agent	 Closure Screw top	 Region Casablanca Valley	 Vegan Blank	