



MOLU PINOT NOIR, KALFU

Vintage

2018



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. This is fruity and expressive, its cherry and raspberries notes complemented with a soft, spicy character and a vanilla touch from the oak ageing.

VINTAGE CONDITIONS

The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines are well-balanced, fresh and aromatic.

VINIFICATION DETAILS

Harvest took place between 27th March and 14th April, with clusters were harvested during the night to avoid oxidation and loss of quality. The grapes first underwent a cold maceration for 6 to 7 days to increase contact between the juice and the skins. Next they were fermented in open tanks at a controlled temperature of between 22°C and 26°C which allowed extraction of the aromas characteristic of Pinot Noir. 15% of the wine was aged in French oak for 8 months. The rest was kept in stainless steel tanks.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.0
pH	Acidity
3.50	4.9

ATTRIBUTES



Origin

Chile



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Casablanca Valley



Vegan

No