



SUMPAL SAUVIGNON BLANC, KALFU

Vintage

2020



Sumpai are mythological Mapuche beings, half human and half fish, that resemble mermaids and mermen. According to the legends, their mission is to care for rivers, lakes and oceans. Sumpai is the estate's single vineyard range.

TASTING NOTE

Clear, pale green. A complex, elegant and powerful nose which reveals layers of aromas. The main characteristic is the minerality resulting from the calcareous soils, together with gentle notes of green chilli pepper and herbs. This refreshing and full-bodied wine has a structured palate and crisp acidity, which provide the mouth with tension and power. A clean and persistent finish, in which an intense salinity adds complexity to the intermingling notes of stone, citrus fruit and herbs.

VINTAGE CONDITIONS

In the north of Chile, "vintage variation" is virtually non-existent. Year after year, the harvest dates are more or less the same and 2020 was no different, with the grapes being picked in early March. In the part of the Huasco Valley where the Longomilla and Nicolasa vineyards are situated, the dense fog known as "camanchaca" blankets the land each day. This fog comes in from the Pacific Ocean, just 15-20 km to the west. In this desert climate, the moisture from this daily fog provides the vine leaves with a small but important increase in humidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.5
pH	Acidity
3.28	6.7

VINIFICATION DETAILS

The must first underwent a cold maceration for a period of between 6 and 8 hours. The must was protected from contact with the air throughout the process. Fermentation took place slowly at a constant low temperature of 12°C to 15°C so that the yeast activity could draw out the maximum varietal aromas and the expression of the northern Chile desert. After fermentation, the wine was aged over its lees for eight months, and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment.

AWARDS

Tim Atkin MW: 92 pts

Vinous: 91 pts

Decanter Magazine: 95 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Chile	Sauvignon Blanc	No	75cl	No



Fining Agent

Gelatine



Closure

Screw top



Region

Huasco - Atacama
Desert



Vegan

No