



SUMPAI SAUVIGNON BLANC, KALFU

Vintage

2017



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. The complex nose reveals layers of aromas; minerality from the calcareous soils together with gentle notes of green chilli pepper and herbs. The structured palate boasts crisp acidity while the finish is clean and persistent.

VINTAGE CONDITIONS

2017 was characterised by low temperatures in most of Chile's wine-producing areas. In the Huasco Valley, the temperatures were moderated by the constant breezes from the Pacific Ocean, as well as the classic camanchaca, a dense fog which comes in from the ocean, helping to regulate the temperatures and provide a good level of humidity in the atmosphere. There was no rain during the ripening period (it has not rained here in the last 50 years) and so the grapes were in perfect healthy conditions when they were harvested.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.0
pH	Acidity
3.00	6.0

VINIFICATION DETAILS

The bunches of grapes were hand harvested early in the morning and then transported by refrigerated truck to the winery, where they were carefully selected. The must first underwent a cold maceration for between 6 and 8 hours, protected from contact with the air throughout the process. Fermentation took place slowly at a constant low temperature of 12°C to 15°C. After fermentation, the wine was aged over its lees for eight months, and bâtonnage was used to maximize the contribution made by the wine coming into contact with the fine sediment.

ATTRIBUTES

 Origin Chile	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Fining Agent	 Closure Screw top	 Region Huasco - Atacama Desert	 Vegan No	