

SUMPAI SYRAH, KALFU

Vintage

2020



KALFU



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 Kalfu's single vineyard range.

TASTING NOTE

Deep violet red, with great character and personality, this wine reveals herbal notes, such as pennyroyal, lavender and thyme, complemented by soft aromas of violets and wild Chilean maqui and murtilla berries. Medium volume in the mouth, with crisp acidity and great freshness. The round, firm tannins underpin a gentle, elegant background of French oak in which spices intermingle with herbs.

VINTAGE CONDITIONS

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
13.0	2.1
pH	Acidity
3.33	6.1

VINIFICATION DETAILS

The grapes were hand harvested in the early morning. Prior to fermentation, the must underwent a cold maceration for a period of 7 days. Once the alcoholic fermentation was underway, gentle extraction took place. The wine was then aged in Burgundian French oak barrels for 12 months; 15% new, 25% second use and the remaining 60% were third or fourth use.

AWARDS

Tim Atkin MW: 92 pts

ATTRIBUTES

 Origin Chile	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent None	 Closure Screw top	 Region Leyda Valley	 Vegan Yes	