



SUMPAL SAUVIGNON BLANC, KALFU

Vintage

2022



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

Harvest 2022, in the north of Chile the "vintage effect" practically does not exist. Year after year the harvest dates are repeated and the year 2022 was no exception, harvesting these grapes at the beginning of March. The Huasco Valley near Longomilla and Nicolasa receives the daily influence of the so-called "camanchaca" dense fog that comes from the Pacific Ocean, just 15-20 km to the west, which allows for a brief but important increase in humidity in the leaves in this desert climate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.3
pH	Acidity
3.16	7.7

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

Wine Advocate: 93 pts

Tim Atkin MW: 92 pts

ATTRIBUTES

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



Fining Agent

Gelatine



Closure

Screw top



Region

Huasco Valley,
Atacama Region



Vegan

No