



SUMPAL SAUVIGNON BLANC, KALFU

Vintage

2018



Sumpal 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. Sumpal 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

In the north of Chile, 'vintage variation' is virtually non-existent. Year after year the harvest dates are more or less the same, and 2018 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 daily fog comes in from the Pacific Ocean, just 15-20km to the west and provides the vine leaves with a small but important increase in humidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.0
pH	Acidity
3.18	7.5

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