


**MOLU MERLOT, KALFU**

Vintage

**2019**


The Kalfu ranges are linked to the sea creatures depicted on the labels: Molu means 'where the sun sets' - historically it was believed that during the day stars would hide in the sea and become starfish. Molu is Kalfu's Reserva range.

**TASTING NOTE**

Deep violet red with ruby hues at the rim. Aromas of black cherry and raspberry, complimented by notes of vanilla, spices and dark chocolate from oak ageing. In the mouth it has a balanced acidity, round tannins and a soft finish.

**VINTAGE CONDITIONS**

The 2019 vintage was characterised by moderate to warm temperatures in the Maipo Valley, with no rain during the entire maturation period.

**VINIFICATION DETAILS**

Harvest was carried out at night from 25th March. Fermentation took place in stainless steel tanks at low temperatures to extract maximum colour and aromas. 70% of the wine was aged in French oak for 10 months.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.5	4.0
pH	Acidity
3.61	5.3

**ATTRIBUTES**


Origin

Chile



Variety

Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Maipo Valley



Vegan

No