


MOLU SAUVIGNON BLANC, KALFU

Vintage

2021


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

Fresh and expressive on the nose, with mixed citrus and tropical fruit aromas of lime, grapefruit, pineapple and water pear. Vibrant acidity maintains freshness characteristic of the variety where citrus fruits reappear with a mineral finish that adds complexity.

VINTAGE CONDITIONS

Year of medium to low temperatures, which delayed the maturity of the grapes. In the months of February and March the medium temperatures finally resulted in a good harvest with a high potential in the acidity levels that allowed fresh and aromatic wines.

VINIFICATION DETAILS

During the process the juice was protected from contact with air. Prior to the fermentation, a cold maceration was carried out for a period between 12 to 14 hours to increase contact between juice and skin. The fermentation was carried out slowly, maintaining a constant control of the temperature between 12 and 15°C, which allows for extraction of fruit and mineral aromas characteristic of the variety. After fermentation, it was left to rest for four months on its lees, making smooth movements (bâtonnage) to maximize contact and increase volume and complexity in the mouth.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.5
pH	Acidity
3.39	5.9

ATTRIBUTES

 Origin Chile	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Fining Agent Gelatine	 Closure Screw top	 Region Casablanca Valley	 Vegan No	