

KUDA CHARDONNAY 2017

Kalfu
Cool Coastal Wines

Vineyard

- Variety** 100% Chardonnay
D.O Leyda Valley
D.O Las Terrazas Vineyard
Soil Two-metre layer, 50% granitic, 50% alluvial with clay.
Harvest The grapes were harvested between 6 and 16 March. The clusters of grapes were hand-harvested early in the morning and then transported and carefully selected at the winery.
Vintage The 2017 season was fairly warm in the Leyda Valley. This resulted in the grapes being harvested earlier and the wines had good aromatic potential.

Winemaking

- Fermentation** The whole clusters, with their stems, were put into the press, so as to give more structure to the juice. The must was protected from the air throughout the process. The fermentation took place slowly at a low temperature of between 13°C and 16°C, which enabled the extraction of the maximum aromas resulting from both the variety and the place the grapes were grown.
- Ageing** 80% of the wine was fermented in stainless steel tanks and the remaining 20% in stainless steel barrels to retain the fruity identity of the place of origin. After fermentation, the wine was aged over its lees for 10 months and battonage was used to gently move it so as to maximize the contact and the contribution made by the fine sediment. This increased the wine's aromatic complexity and the texture of the mouth.
- Technical Data** Alc / Vol: 13.0%
pH: 3.3
Acidity: 5,86 (Tartaric Acid)
Residual Sugar: 2.5 g/l
- Ageing Potential** This wine can be stored for up to 5 years in optimum conditions.

Tasting Notes

- Color** Pale yellow
- Aroma** Fresh and characterful, it blends aromas of ripe tropical fruit, such as mango and papaya, with gentle mineral and citrus notes.
- Palate** This well-structured wine is refreshing thanks to its balanced acidity, which provides a broad and persistent finish. A mineral finish lends the wine great character.

Serving Suggestion

Best served at between 8°C and 10°C, this wine pairs well with oily fish, pasta, cheese and white meat.

