

# KUDA PINOT NOIR 2017

Kalfu  
Cool Climate Wines

## Vineyard

- Variety** 100% Pinot Noir  
**D.O** Las Terrazas Vineyard, Leyda Valley  
**Soil** Granite clay. Depth of 1,5 mt.  
**Harvest** The grapes for this wine were hand harvested between 20 and 23 March. The clusters were collected manually in the early hours of the morning, then transported and carefully selected in the cellar.  
**Vintage** The vintage 2017 was characterized by a year of low to medium temperatures in the valley of Leyda. This resulted in the grapes ripening more quickly, earlier harvest resulting in well-balanced and aromatic wines.

## Winemaking

- Fermentation** Initially a pre-fermentative cold maceration was carried out for 7 to 8 days. Subsequently, alcoholic fermentation was performed at controlled temperature (between 24 to 26 ° C), for a period between 7 to 10 days, making "pisoneos" to gently extract the most amount of color and aroma.  
**Ageing** 100% of this wine was allowed to stand for 12 months in French oak barrels. 10% in new barrels, 20% in second use barrels and the remaining 70% in third and fourth use barrels.  
**Technical Data** Alc / Vol: 14%  
PH: 3.5  
Acidity: 5.00 g/L (Tartaric Acid)  
MR: 4.0 g/L  
**Ageing Potential** 7 years kept in optimum conditions.

## Tasting Notes

- Color** Deep violet red with ruby trim.  
**Aroma** Of great elegance, it emphasizes the tipicidad of this strain with aromas of black cherry and understory. Complex, with soft notes of vanilla and spices from Ageing in barrel.  
**Palate** Medium bodied and delicate, it has a balanced acidity, showing smooth, with round tannins that provide elegance. Fresh and fruity finish with notes of soft vanilla and nuts.

## Serving Suggestion

It is recommended to drink at a temperature between 14-15 ° C. This wine accompanies fatty fish such as tuna, grouper or albacore. Also, white meats and pastas.

