

# KUDA SAUVIGNON BLANC 2018

Kalfu  
Cool Climate Wines

## Vineyard

<b>Variety</b>	100% Sauvignon Blanc
<b>D.O</b>	Leyda Valley
<b>Vineyard of Origin</b>	Las Terrazas Vineyard
<b>Soil</b>	1.5-metre layer of granitic clay.
<b>Harvest</b>	The clusters of grapes were hand-harvested early in the morning on 19 March and transported to the winery, where they underwent careful selection.
<b>Vintage</b>	The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

## Winemaking

<b>Fermentation</b>	The clusters were destemmed and underwent a cold maceration for a period of 12 to 14 hours. Throughout the process the must was protected from contact with the air. Fermentation took place slowly at a constant low temperature of between 12°C and 15°C. This meant that the wine had pronounced aromas expressing both the variety and the place the grapes were grown.
<b>Ageing</b>	All of the wine was fermented in stainless steel tanks in order to retain the fruity identity of the variety and its place of origin. After fermentation, the wine was aged over its lees for 3 months and battonage was used to gently move it so as to maximize the contact and the contribution made by the fine sediment, thus enhancing the mouthfeel.
<b>Technical Data</b>	Alc / Vol: 12.5% G/L PH: 3.4 Acidity: 6.50 g/L (Tartaric Acid) Residual Sugar: 3.0 g/l
<b>Ageing Potential</b>	3 years stored in optimum conditions.

## Tasting Notes

<b>Color</b>	Pale green, clean.
<b>Aroma</b>	Fresh and aromatic; notes of thiols like asparagus and herbs intermingle with hints of citrus fruit like grapefruit and lime.
<b>Palate</b>	Fresh, linear palate with a long finish. Citrus fruit take centre stage, with a soft mineral finish that contributes complexity.

## Serving Suggestion

Best served at a temperature of between 7°C and 9°C. Ideal with fresh seafood, ceviche, lean fish and soft cheese.

