

# SUMPAI PINOT NOIR 2016

Kalfu  
Cool Coastal Wines



## Vineyard

<b>Variety</b>	100% Pinot Noir
<b>D.O</b>	Leyda Valley
<b>Vineyard of Origin</b>	Las Terrazas Vineyard
<b>Block</b>	Lot n°35
<b>Soil</b>	Alluvial clay and very stony soil with a depth of 2.5 metres. The vineyard is planted from east to west on a 20° slope.
<b>Harvest</b>	The clusters were hand-harvested early in the morning between 25 and 30 March, then transported to the cellar.
<b>Vintage</b>	The 2016 season in the Leyda Valley was characterized by moderate to low temperatures and so the ripening period was slow and steady. This resulted in fresh, vibrant wines with good intensity and great typicity.

## Winemaking

<b>Fermentation</b>	Prior to fermentation, the must underwent a cold maceration for a period of close to 7 days. Once the alcoholic fermentation was underway, gentle extraction took place to produce healthy and highly aromatic wines.
<b>Ageing</b>	All of the wine was aged in Burgundian French oak barrels for a period of 10 months. 20% of the barrels were new, 30% second-use and 50% third-use.
<b>Technical Data</b>	Alc / Vol: 13,5% PH: 3.37 Acidity: 5.17 (Tartaric Acid) Residual Sugar: 3.3 g/l
<b>Ageing Potential</b>	This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.

## Tasting Notes

<b>Color</b>	This wine is violet-red with ruby hues.
<b>Aroma</b>	The nose is complex, opening with black cherries and spices, which give it great personality. Then the notes of vanilla and dried fruit from the oak ageing become apparent.
<b>Palate</b>	In the mouth, this wine is fresh, concentrated and has great structure. The wild berries and spices are again apparent and there is a gentle aftertaste of dried fruits and vanilla in the finish.

## Serving Suggestion

Best served at between 14°C and 15°C. This wine pairs with a very wide range of dishes, including oily fish, pasta, cheese, as well as duck, rabbit or casseroles.