

SUMP PINOT NOIR 2017

Kalfu
Cool Climate Wines



Vineyard

- Variety** 100% Pinot Noir
- D.O** Las Terrazas Vineyard - Leyda Valley
- Soil** 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.
- Harvest** The grapes were harvested between 7 and 15 March. The bunches of grapes were harvested early in the morning and then transported by refrigerated truck to the winery, where they were carefully selected.
- Vintage** The 2017 season was fairly warm in the Leyda Valley. It resulted in the grapes being harvested earlier and, as a result, the wines had good aromatic potential

Wine

- Fermentation** Prior to fermentation, the must underwent a cold maceration for around 7 days. Once the alcoholic fermentation was underway, a gentle extraction took place, producing healthy and highly aromatic wines.
- Aging** 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.
- Technical Data** Alc/Vol: 13,5%
pH: 3.36
Acidity: 5.73 (Tartaric acid)
Residual Sugar: 1.95 g/L
- Aging Potential** This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.

Tasting Notes

- Color** This wine is violet-red with ruby hues.
- Aroma** 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.
- Palate** 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 Suggestions

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.