

SUMP SAUVIGNON BLANC 2017

Kalfu
Cool Coastal wines



VINEYARD

VARIETY 100% Sauvignon Blanc.
DENOMINATION OF ORIGIN Huasco Valley, Atacama Region.

SOIL It comes from two different sectors; The first, located at a distance of 24 Km from the sea in the sector of Longomilla, located on the third terrace of the Huasco River with a calcareous alluvial matrix of clay, sand and calcium carbonate. The second, located at a distance of 19 Km from the sea in the sector of Nicolasa with lower temperature and more calcium carbonate. The same presence of alluvial stone in the whole profile.

HARVEST The grapes were harvested on 7 February. The bunches of grapes were hand-harvested early in the morning and then transported by refrigerated truck to the winery, where they were carefully selected.

VINTAGE The year 2017 was characterized by low temperatures in most of Chile's wine-producing areas. In the Huasco valley, the temperatures were moderated by the constant breezes from the Pacific Ocean, as well as the classic "Camanchaca", a dense fog which comes in from the ocean, helping to regulate the temperatures and provide a good level of humidity in the atmosphere. There was no rain during the ripening period (it has not rained here in the last 50 years) and so the grapes were in perfect healthy conditions when they were harvested.

WINEMAKING

FERMENTATION The must first underwent a cold maceration for a period of between 6 and 8 hours. The must was protected from contact with the air throughout the process. The fermentation took place slowly at a constant low temperature of 12°C to 15°C so that the yeast activity could draw out the maximum varietal aromas and the expression of the northern Chile desert.

AGEING After fermentation, the wine was aged over its lees for eight months, and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment.

TECHNICAL DATA Alcohol by volume: 12,5% GL; pH: 3; Acidity: 6.02 g/L (Tartaric Acid); Residual Sugar: 2.00 g/L

CELLARING RECOMMENDATIONS This wine can be stored for up to 7 years in optimum conditions.

TASTING NOTES

COLOUR Clear, pale green.

NOSE A complex, elegant and powerful nose which reveals layers of aromas. The main characteristic is the minerality resulting from the calcareous soils, together with gentle notes of green chilli pepper and herbs.

MOUTH This refreshing and full-bodied wine has a structured palate and crisp acidity, which provide the mouth with tension and power. A clean and persistent finish, in which an intense salinity adds complexity to the intermingling notes of stone, citrus fruit and herbs.

SERVING SUGGESTION

Best served at a temperature of between 7°C and 8°C, this wine pairs well with oysters, sea urchins and fresh shellfish in general. It is also excellent with ceviche, fish and white meat.