

SUMP SYRAH 2016

Kalfu
Cool Coastal wines



Vineyard

- Variety** 100% Syrah
D.O Leyda Valley, Las Terrazas, Lot N°48.
Soil 40% of the vineyard is planted on granitic clay and 60% is planted on very stony alluvial soil.
Harvest The grapes were 100% hand-harvested. The grapes were harvested on 29 and 30 March.
Vintage 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 wines with good intensity and great typicity.

Winemaking

- Fermentation** 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.
Ageing 100% of the wine was aged in Burgundian French oak barrels for 12 months. 15% of them were new, 25% second use and the remaining 60% were third or fourth use.
Technical Data Alc / Vol: 13%
PH: 3.34
Acidity: 5.04(Tartaric Acid)
Residual Sugar: 2.3 g / L
Ageing 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 a deep violet red.
Aroma With great character and personality, this wine reveals herbal notes, such as pennyroyal, lavender and thyme, complemented by soft aromas of violets and wild Chilean maqui and murtila berries.
Palate Medium volume in the mouth, with crisp acidity and great freshness. The round, firm tannins underpin a gentle, elegant background of French oak in which spices intermingle with herbs.

Serving Suggestion

Best served at a temperature of between 15°C and 16°C, this wine pairs well with pasta dishes, white meat and cold cuts.