

KUDA PINOT NOIR 2018

Kalfu
Cool Climate Wines



Vineyard

Variety	100% Pinot Noir.
D.O	Leyda Valley.
Vineyard of Origin	Las Terrazas Vineyard.
Soil	1.5-metre layer of granitic clay.
Harvest	The grapes were harvested between 27 March and 14 April. The clusters of grapes were hand-harvested and then transported and carefully selected at the winery.
Vintage	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

Fermentation	Initially a pre-fermentative cold maceration was carried out for 7 to 8 days. Subsequently, alcoholic fermentation was performed at controlled temperature (between 24 to 26°C) for a period between 7 to 10 days, making "pisoneos" to gently extract the most amount of color and aroma.
Ageing	100% of this wine was allowed to stand for 12 months in French oak barrels. 10% in new barrels, 20% in second use barrels and the remaining 70% in third and fourth use barrels.
Technical Data	Alc / Vol: 13.5% GL PH: 3.59 Acidity: 6.18 g/L (Tartaric Acid) Residual Sugar: 3.0 g/L
Ageing Potential	7 years kept in optimum conditions.

Tasting Notes

Color	Deep violet red with ruby at the rim.
Aroma	Of great elegance, it emphasizes the typicality of this strain with aromas of black cherry and understory. Complex, with soft notes of vanilla and spices from ageing in barrel.
Palate	Medium bodied and delicate, it has a balanced acidity, showing smooth, with round tannins that provide elegance. Fresh and fruity finish with notes of soft vanilla and nuts.

Serving Suggestion

It is recommended to drink at a temperature between 14-15°C. This wine accompanies fatty fish such as tuna, grouper or albacore. Also, white meats and pastas.