

# MOLU PINOT NOIR 2020

Kalfu  
Cool Climate Wines



## Vineyard

- Variety** 100% Pinot Noir.  
**D.O** Casablanca Valley.  
**Soil** Sandy and middle clay content. Depth 2 mts.  
**Harvest** The harvest was between 22 February and 28 March, when the grapes presented optimal organoleptic qualities of aromas and tannin maturity. The clusters were harvested during the night to avoid oxidation and loss of quality.  
**Vintage** Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

## Winemaking

- Fermentation** The grapes first underwent a cold maceration for 6 to 7 days to increase te contact between the juice and the skins. Next they were fermented in open tanks at a controlled temperature of between 22°C and 26°C which permitted the extraction of fruity aromas characteristics of the variety.  
**Ageing** 15% of the wine was aged in French oak for 8 months. The rest 85% was kept in stainless steel tanks for the same time as a fruit compound.  
**Technical Data** Alc / Vol: 13.5% GL  
PH: 3.45  
Acidity: 5.44 g/L (Tartaric Acid)  
Residual Sugar: 3.17 g/L  
**Ageing Potencial** Can be cellared for 5 years under right cellar conditions.

## Tasting Notes

- Colour** Deep and intense ruby red with violet hints.  
**Aroma** Fruity and expressive, shows cherry and raspberries notes complemented with soft spicy character and a vanilla touch coming from the oak ageing.  
**Palate** Soft and mouthwatering. We note the appearance of red berries flavors and vanilla and cinnamon hints in the aftertaste. Long and clean finish.

## Serving Suggestion

Recommended drinking between 14° and 15°C. Pairs well with pastas and white meat.