

MOLU SAUVIGNON BLANC 2020

Kalfu
Cool Climate Wines

Vineyard

- Variety** 100 % Sauvignon Blanc.
- D.O** Casablanca Valley.
- Soil** Sandy clay with a depth of 1,8 metres.
- Harvest** The grapes were harvested between 20 February and 17 March, when they had reached the peak of their aromatic potential. The clusters were hand-harvested early in the morning and then transported and carefully selected at the winery, so as to preserve the quality and character of the variety, which was grown in the Casablanca Valley.
- 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** During the whole process the juice was protected from contact with air. Prior to the fermentation, a cold maceration was carried out for a period between 12 to 14 hours to increase contact between juice and skin. The fermentation was carried out slowly, maintaining a constant control of the temperature between 12 and 15°C, which allowed to extract fruit and mineral aromas characteristic of the variety.
- Ageing** After fermentation, it was left to rest for four months on its lees, making smooth movements (bâtonnage) to maximize contact and increase volume and complexity in the mouth.
- Technical Data** Alc / Vol: 12.5 %
PH: 3.22
Acidity: 5.12 g/L (Tartaric Acid)
Residual Sugar: 3.26 g/L
- Ageing Potential** Can be cellared for 4 years under right cellar conditions.

Tasting Notes

- Color** Pale green, limpid.
- Aroma** Fresh and expressive, citrus and tropical fruit aromas are mixed, such as lime, grapefruit, pineapple and water pear.
- Palate** Vibrant acidity, maintains the freshness characteristic of the variety, where citrus fruits reappear with a mineral finish that adds complexity.

Serving Suggestion

It is recommended to drink at a T ° between 7 and 8 ° C. Ideal as an aperitif, accompany salads, seafood, ceviche and fish.

