

KUDA SAUVIGNON BLANC 2019

Kalfu
Cool Climate Wines

Vineyard

Variety 100% Sauvignon Blanc

D.O Leyda Valley

Vineyard of Origin Las Terrazas Vineyard

Soil 1.5-metre layer of granitic clay.

Harvest The harvest took place from 13 to 19 March, when the grape presented its greatest aromatic potential. The clusters were harvested manually early in the morning, then transported and carefully selected, preserving the quality and character obtained from this variety grown in the Casablanca Valley.

Vintage Year of high temperatures in the month of January which accelerated the maturity of the grapes. In the months of February and March temperatures remained medium to high, which finally brought forward the harvest compared to a normal year by about 10 to 12 days. However, acidity levels remained high allowing fresh and aromatic wines to be obtained.

Winemaking

Fermentation The clusters were destemmed and underwent a cold maceration for a period of 12 to 14 hours. Throughout the process the must was protected from contact with the air. Fermentation took place slowly at a constant low temperature of between 12°C and 15°C. This meant that the wine had pronounced aromas expressing both the variety and the place the grapes were grown.

Ageing All of the wine was fermented in stainless steel tanks in order to retain the fruity identity of the variety and its place of origin. After fermentation, the wine was aged over its lees for 3 months and battonage was used to gently move it so as to maximize the contact and the contribution made by the fine sediment, thus enhancing the mouthfeel.

Technical Data Alc / Vol: 13.00% G/L
PH: 3.35
Acidity: 5.79 g/L (Tartaric Acid)
Residual Sugar: 1.91 g/l

Ageing Potential 3 years stored in optimum conditions.

Tasting Notes

Color Pale green, clean.

Aroma Fresh and aromatic; notes of thiols like asparagus and herbs intermingle with hints of citrus fruit like grapefruit and lime.

Palate Fresh, linear palate with a long finish. Citrus fruit take centre stage, with a soft mineral finish that contributes complexity.

Serving Suggestion

Best served at a temperature of between 7°C and 9°C. Ideal with fresh seafood, ceviche, lean fish and soft cheese.

