



Kalfu “Kuda” Pinot Noir

“Kalfu” means “blue” in the language of the indigenous Mapuche tribe of coastal Chile near Leyda. Here, the 600 miles of ocean and sky meet in a myriad of blue, azure, and aquamarine, and create a remarkable environment for achieving winemaker Alejandro Galaz’s primary goal: making elegant, cool-climate wines. This crystalline Pinot Noir is precisely what we look for: bright, clean, and mineral-driven with a strong sense of terroir. It is fresh and fruity on the finish, with gentle notes of vanilla, dried fruit, and sun-baked herbs.

 LOCATION	Leyda Valley, Chile.	 SOIL	Red granite clay with alterate granite rock.
 ESTATE	Viña Ventisquero.	 VINE	Training: Espalier with double Guyot. Density of plants: 5,260 vines/hectare. Age of vines: 9 years old.
 WINEMAKER	Alejandro Galaz.	 VINIFICATION	After a cold maceration, the grapes undergo fermentation at a controlled temperature for 7-10 days.
 VARIETALS	100% Pinot Noir.	 BARREL	French burgundy oak.
 RESIDUAL SUGAR	2 grams per liter.	 MATURATION	6 months in the barrel.
 ACIDITY	5.2 grams per liter.	 VINTAGE PRODUCTION	1,250 cases.
 ALCOHOL	13% by volume.	 FOOD PAIRING	Tuna, Chilean seabass and swordfish, white meat, and pasta dishes.



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