



# Kalfu Kuda Sauvignon Blanc

“Kalfu” means “blue” in the indigenous Mapuche language, capturing the essence of the sunlit azure waters along the Chilean coast near Leyda. Vintner Alejandro Galaz specializes in wines exhibiting a cool climate personality, wines that are crystalline and pure in structure, without overwrought fruits and overly present alcohol. Kuda Sauvignon Blanc has a bright, fresh mouthfeel that gives life to alluring stone fruits, white floral and citrus notes, and a pleasing minerality. The “little sister” wine to the exceptional Kalfu Sumpai Sauvignon Blanc, this is a value from Leyda not to be missed.



 LOCATION	Leyda Valley, Chile.	 SOIL	Granitic loamy clay with a depth of 2 metres.
 ESTATE	Viña Ventisquero.	 VINE	Training: Vertical-Shoot-Positioned. Density: 5,263 vines per hectare.
 WINEMAKER	Alejandro Galaz.	 VINIFICATION	Cold maceration for 14 hours. Fermentation at 13°C. Wine was aged over its lees for 3 months.
 VARIETALS	100% Sauvignon Blanc.	 BARREL	None.
 RESIDUAL SUGAR	1.2 grams per liter.	 MATURATION	3 months.
 ACIDITY	6.85 grams per liter.	 VINTAGE PRODUCTION	5,000 cases.
 ALCOHOL	12% by volume.	 FOOD PAIRING	Salad, seafood, ceviche, and fish.



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