



Kalfu “Sumpai” Sauvignon Blanc

Visionary Alejandro Galaz is passionate about making “cool climate” wines – crystalline, elegant and clean, with a taut palate and moderate alcohol. To achieve his vision, he went all the way to the Atacama Desert – the driest place on earth – and produced one of the world’s first “extreme terroir” wines. With diurnal temperature variations of 70°, the vines have a near un-earthly long ripening. And WOW!!! Irrigated by subterranean spring water, the wine flexes tension and power, and has an intense salinity. With a piercingly clean finish, it intermingles notes of stone, citrus fruit and herbs.

 LOCATION	Huasco Valley, Atacama Region, Chile.	 SOIL	Limestone with alluvial rocks.
 ESTATE	Viña Ventisquero.	 VINE	Training: Espalier w/ open canopy. Density of plants: 2,800 vines/hectare. Age of vines: 7 years old.
 WINEMAKER	Alejandro Galaz.	 VINIFICATION	Cold soaking for 12 hours. Controlled fermenting. No maloactic fermentation. Lees stirring after 3 months.
 VARIETALS	100% Sauvignon Blanc.	 BARREL	None.
 RESIDUAL SUGAR	1.47 grams per liter.	 MATURATION	4 months in the bottle.
 ACIDITY	6.7 grams per liter.	 VINTAGE PRODUCTION	583 cases.
 ALCOHOL	12.5% by volume.	 FOOD PAIRING	Oysters Rockefeller, marinated grilled shrimp, scallops, crab cakes, cerviche, fish and white meat.



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