



# Kalfu Sumpai Syrah

“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 wine is a deep violet red. Notes of wild Chilean black berries complemented by herbal notes. Medium-bodied, with crisp acidity and great freshness and a soft, elegant background from the French oak barrels, blending together spices with wild fruits.



LOCATION

Leyda Valley, Chile.



SOIL

Alluvial hillside, loamy soil with abundant stones.



ESTATE

Viña Ventisquero.



VINE

Training: Traditional farming.  
Density: 5,000 vines per hectare.  
Age: 7 years old.



WINEMAKER

Alejandro Galaz.



VINIFICATION

Cold soaking for 1 week. Slow and soft extraction to controlled temperature.



VARIETALS

100% Syrah.



BARREL

Burgundy French Oak.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

12 months in barrel.  
12 months in bottle.



ACIDITY

5.99 grams per liter.



VINTAGE PRODUCTION

250 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pasta, white meat, and sausages.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.  
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