



## **KUNGFU PET NAT 2024**

**Kung Fu was born from the need to make wines with minimal intervention, that express our Gualtallary terroir to the fullest.**

### **VINEYARDS AND SOILS**

Grapes coming from height vineyards located in Uco Valley, mainly on calcareous soils, located at 1.400 masl.

In our vineyards, we don't use any herbicide or systemic products, managing them in an agro-ecological way.

### **VARIETY**

Pinot Noir 50%

Malbec 50%

### **HARVEST TIME**

Early harvest, at beginning of February

**YIELDING** 10.000 kg/ha

**ALCOHOL** 11.0% vol

### **HARVEST**

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster

### **SELECTION**

A meticulous handmade selection is performed prior vinification

### **WINEMAKING PROCESS**

Without pellicular maceration, gently pressed. Made under the Ancestral Method process. The fermentation starts in concrete eggs with native yeasts, without the addition of any foreign element, at temperatures between 14° and 16° C, and finalize naturally in bottle.

### **AGING**

The aging is made on its lees in bottle during 6 months

### **NATURAL WINE**

No sulfites added, no stabilization process, no filtration

### **TASTING**

Beautiful salmon pink colour. In the nose presents aromas of white fruits and citrus. In mouth the wine is slightly sparkling and fruity. Its natural acidity provides freshness and elegance