KOYLE
FAMILY VINEYARDS

KOYLE DON CANDE MUSCAT 2016

CHILE

Origin	Bularco, Itata, Chile
Grape Variety	100% Muscat
Cases Produced	572 cases of 12 bottles produced
Tasting Notes	Fresh and crispy in the aromas, with notes of white nectarine, lychee, mustard seeds and ripe apricot at the final. The texture is elegant and vibrant, salted notes and fresh. Very pure and nicely delineated.
Winemaker's Notes	The terroir of this special vineyard owned by Candelario Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8ºC to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Don Cande.
Oak Aging	No
Filtering	1 soft cartridge before bottling
Yield of Vineyard	1,5 kg per plant
Cellaring Recommendations	2 years
Recommended Serving Temperature	6º to 8ºC
Decanting	Not Needed
Basic Analysis	
Alcohol	12º
pH	3,2
Total Acidity (H2 SO4)	5,07 g/lt.
Residual Sugar	1,4g/lt.
Free SO_2	10 ppm

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