



KOYLE GRAN RESERVA CABERNET SAUVIGNON 2014 CHILE

Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Cabernet Sauvignon, 5% Tempranillo, 5% Malbec and 5% Petit Verdot
Cases Produced	11.308 cases of 12 bottles
Tasting Notes	Bright violet color, pure and intense in aromas, offering explosive dark and red berry flavors and a silky, polished texture, with a fresh feeling of a crushed basaltic rocks. This Cabernet is a full expression of our vineyard, showing a real softness of tannins and mineral notes from our Los Lingues Estate.
Winemaker's Notes	The grapes were picked in selected lots, coming from our Los Lingues Estate. The vineyards are biodynamically managed, with stringent water management to preserve the terroir expression. At optimum yield of 1,5 kg per plant, the grapes are handpicked and brought to the cellar for sorting. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation over two weeks at 24 to 26°C. Finally, warm maceration (to extract just the most rounded and silky tannin) takes place. After this, the wine is aged in French oak barrels for twelve months. The final blending allows for a perfect balance between the expression and elegance of the Cabernet Sauvignon and the elegance from Tempranillo, freshness from Malbec and grip from Petit Verdot.
Aging	French oak aging for 14 months.
Filtering	One soft filtration before bottling
Yield of Vineyard	1.5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	16° to 18°C.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14°
pH	3,62
Total Acidity (H2SO4)	3,38 g/lt.
Residual Sugar	2,0 g/lt.
Free SO₂	0,025 g/lt.