



KOYLE CUVÉE CARMENERE 2016 CHILE

Origin	Colchagua Valley, Chile.
Grape Variety	85% Carmeneré, 10% Tempranillo and 5% Petit Verdot
Cases Produced	5,444 cases of 12 bottles
Tasting Notes	The 2016 vintage of Koyle Carmeneré has a bright purple color, with cloves, native trees, tobacco and spicy notes. Firm tannins emerge from the Tempranillo touch, with explosive notes of freshness coming from a fantastic cool year. Elegant and velevety, the after taste reflects the origin.
Winemaker's Notes	The grapes come from carefully pruned vines, with stringent canopy management. At optimum ripeness, the grapes are hand-picked in selected lots, carefully sorted and sent to stainless steel tanks where they go to cold maceration over five days (10°C), for extraction of aromas, flavor and color. Fermentation takes place at controlled temperatures (24-26°C). Finally, warm maceration takes place to extract the most rounded and silky tannins. After this, the wine is aged in French oak barrels for 14 months. One soft cartridge filtration takes place before bottling.
Aging	French oak aging for 14 months.
Filtering	One soft filtration before botteling
Yield of Vineyard	1.5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	15º to 17ºC.
Decanting	No
Basic Analysis	
Alcohol	13,8º
pH	3.64
Total Acidity (H2 SO4)	3.38 g/lit.
Residual Sugar	1,9 g/lit.
Free SO₂	0.025 g/lit.