KOYLE®
FAMILY VINEYARDS

KOYLE GRAN RESERVA CARMENERE 2013

CHILE

Origin	Colchagua Valley, Chile.
Grape Variety	90% Carmenere, 7% Tempranillo and 3% Syrah
Cases Produced	8,000 cases of 12 bottles
Tasting Notes	The 2013 vintage of Koyle Carmenere has a intense purple color in a pure and elegant style, native trees aromas with layers of clove, red pepper and currant. Firm tannins emerge from the Tempranillo touch, with explosive notes of minerality coming from the granitic soil from Los Lingues vineyard. Elegant and fresh, the reflects the sense of origins.
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 (10ºC), 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 12 months. One soft cartridge filtration takes place before bottling.
Aging	French oak aging for 12 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	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14º
pH	3.63
Total Acidity (H2 SO4)	3.35 g/lt.
Residual Sugar	1,9 g/lt.
Free SO_2	0.025 g/lt.

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