

# KOYLE DON CANDE

## CINSAULT 2021

### CHILE



<b>Origin</b>	Bularco, Itata valley, Chile
<b>Grape Variety</b>	100% Cinsault
<b>Cases Produced</b>	650 cases of 12 bottles produced
<b>Tasting Notes</b>	With a fresh and generous vintage, our don Cande Cinsault offers note of red berries and herbs mixed. On the palate is fresh, with good energy, the structure is elegant and vibrant, salted notes and minerality stretch out on the finish.
<b>Winemaker's Notes</b>	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 inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide to extract in the more gentle way to express the best of this terroir. I obtained this by harvesting with all the fresh fruit potential, in one unique lot and day, and vinifying it with very gentle extraction in concrete eggs, with part of selected bunches and no pump remontage, only with pigeage and the use of is native yeasts during the fermentation. After 6 month working over the fine lees with no sulphur, in the same concrete eggs, the result of this is that the aromas, balance and minerality of this unique place is expressed in every bottle of Koyle Don Cande.
<b>Oak Aging</b>	no
<b>Filtering</b>	1 soft cartridge before bottling
<b>Yield of Vineyard</b>	2 kg per plant
<b>Cellaring Recommendations</b>	5 years
<b>Recommended Serving Temperature</b>	12° to 14°C
<b>Decanting</b>	Not Needed
<b>Basic Analysis</b>	
<b>Alcohol</b>	13°
<b>pH</b>	3,4
<b>Total Acidity (H2 SO4)</b>	3,95 g/l.
<b>Residual Sugar</b>	2 g/l.
<b>Free SO<sub>2</sub></b>	0,01 g/l