



KOYLE ROYALE SYRAH 2019 CHILE

Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Syrah, 5% Grenache
Cases Produced	1.168 cases of 12 bottles
Tasting Notes	The 2019 vintage was dry and warm, with blackcurrant, blackberry and raspberry fruit, graphite and mineral notes and flavors. On the palate, it is fresh, intense and balanced. The tannins are silky and velvety, with juicy and fresh on the finish that is influenced by the Grenache.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels, from high density vines in our Los Lingues Vineyard, coming from rocky slopes, where the roots absorb the minerals and freshness of the granitic and basaltic rocks from our mountains. The vineyards are pruned with double Guyot, with stringent canopy management and low irrigation, to express their origins as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar for sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and tannins. After fermentation, this Syrah is aged in 400 litres barrels for eighteen months, blended just before bottling.
Oak Aging	French oak aging for 18 months.
Filtering	No filtration
Yield of Vineyard	1 kg per plant
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	15º to 17ºC.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.5 º
pH	3.58
Total Acidity (H2 SO4)	3,75 g/lit.
Residual Sugar	2,0 g/lit.
Free SO₂	0.015 g/lit.