



KOYLE DON CANDE MUSCAT 2015

CHILE

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Cases Produced Fresh and intense in the nose, with notes of white nectarine, lychee, ginger and saltiness. The texture is elegant and vibrant, salted notes and fresh. Very pure and nicely delineated. 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 it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8°C to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Don Cande. Oak Aging No Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5° pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1,4g/lt.	Origin	Bularco, Itata, Chile
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Tasting Notes nectarine, lychee, ginger and saltiness. The texture is elegant and vibrant, salted notes and fresh. Very pure and nicely delineated. 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 it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8°C to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Don Cande. Oak Aging No Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommendations Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5° pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1,4g/lt.	Cases Produced	650 cases of 12 bottles produced
Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8°C to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Don Cande. Oak Aging No Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5° pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1,4g/lt.	Tasting Notes	nectarine, lychee, ginger and saltiness. The texture is elegant and vibrant, salted notes and fresh. Very pure
Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommendations Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5º pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1 soft cartridge before bottling 2 kg per plant 2 years 6º to 8ºC Soft of 8ºC Soft	Winemaker's Notes	Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8°C to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is
Yield of Vineyard 2 kg per plant Cellaring Recommendations Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5º pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 2 kg per plant 2 years 6º to 8ºC 12,5º pH 3,2 1,4g/lt.	Oak Aging	No
Cellaring Recommendations Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol pH 3,2 Total Acidity (H2 SO4) Fig. 1,4g/lt.	Filtering	1 soft cartridge before bottling
Recommendations Recommended Serving Temperature Decanting Not Needed Basic Analysis Alcohol 12,5º pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 2 years 6º to 8ºC Sº to 8ºC Pt to 8ºC Some the serving temperature 12,5º 14,4g/lt.	Yield of Vineyard	2 kg per plant
Serving Temperature Decanting Not Needed Basic Analysis Alcohol pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 6º to 8ºC 12,5º Not Needed 12,5º pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt.		2 years
Basic Analysis Alcohol 12,5º pH 3,2 Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1,4g/lt.		6º to 8ºC
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Total Acidity (H2 SO4) 5,07 g/lt. Residual Sugar 1,4g/lt.	Alcohol	12,5º
Residual Sugar 1,4g/lt.	рН	3,2
	Total Acidity (H2 SO4)	5,07 g/lt.
Free SO ₂ 15 ppm	Residual Sugar	1,4g/lt.
	Free SO ₂	15 ppm

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