



## KOYLE GRAN RESERVA CARMENERE 2014 CHILE

<b>Origin</b>	Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Carmeneré, 10% Tempranillo and 5% Petit Verdot
<b>Cases Produced</b>	8,883 cases of 12 bottles
<b>Tasting Notes</b>	Deep purple color in with rich notes of white pepper to the focused flavors of native trees aromas with layers of dried raspberry and red currant. Velvety tannins emerge from the Tempranillo touch, with explosive notes of minerality coming from the basaltic rocks from Los Lingues vineyard. Elegant and fresh, this reflects the sense of origin.
<b>Winemaker's Notes</b>	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 12 months. One soft cartridge filtration takes place before bottling.
<b>Aging</b>	French oak aging for 12 months.
<b>Filtering</b>	One soft filtration before bottling
<b>Yield of Vineyard</b>	1.5 kg per plant
<b>Cellaring Recommendations</b>	Up to 5 years
<b>Recommended Serving Temperature</b>	15° to 17°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3.57
<b>Total Acidity (H2 SO4)</b>	3.38 g/lt.
<b>Residual Sugar</b>	1,9 g/lt.
<b>Free SO<sub>2</sub></b>	0.025 g/lt.

[info@koyle.cl](mailto:info@koyle.cl) - [www.koyle.cl](http://www.koyle.cl)

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