



KOYLE GRAN RESERVA CARMENERE 2014 CHILE

Origin	Colchagua Valley, Chile.
Grape Variety	85% Carmenera, 10% Tempranillo and 5% Petit Verdot
Cases Produced	8,883 cases of 12 bottles
Tasting Notes	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.
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 (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.
Aging	French oak aging for 12 months.
Filtering	One soft filtration before bottling
Yield of Vineyard	1.5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	15° to 17°C.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14°
pH	3.57
Total Acidity (H2 SO4)	3.38 g/lt.
Residual Sugar	1,9 g/lt.
Free SO₂	0.025 g/lt.

info@koyle.cl - www.koyle.cl

Safra 2014. Almoço em 20/05/2018. Chácara Colombo.