

KOYLE DON CANDE CINSAULT 2015

CHILE



Origin Bularco, Itata, Chile Grape Variety 100% Cinsault Cases Produced 1.330 cases of 12 bottles produced Coming from a dry and warm season, this is fresh, with good energy to the core of raspberry and bay leaves. The structure is elegant and vibrant, salted notes and minerality stretch out on the finish. 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 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 with very gentle extraction, with part of selected bunches and no pump remontage, only with pisagge and the use of is native yeasts during the fermentation. After 6 month working over the fine lees with no sulphur, in old barrels and concrete eggs, 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 50% in old barrels Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommended Serving Temperature Decanting Not Needed		
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Filtering 1 soft cartridge before bottling Yield of Vineyard 2 kg per plant Cellaring Recommendations Recommended Serving Temperature 1 soft cartridge before bottling 2 kg per plant 5 years	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 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 with very gentle extraction, with part of selected bunches and no pump remontage, only with pisagge and the use of is native yeasts during the fermentation. After 6 month working over the fine lees with no sulphur, in old barrels and concrete eggs, the result of this is that the aromas, balance and mineralogy of this unique place is expressed
Yield of Vineyard 2 kg per plant Cellaring Recommendations Recommended Serving Temperature 2 kg per plant 5 years 12º to 14ºC	Oak Aging	50% in old barrels
Cellaring Recommendations Recommended Serving Temperature 5 years 12º to 14ºC	Filtering	1 soft cartridge before bottling
Recommendations Recommended Serving Temperature Syears 12º to 14ºC	Yield of Vineyard	2 kg per plant
Serving Temperature 12º to 14ºC	0	5 years
Decanting Not Needed		12º to 14ºC
	Decanting	Not Needed
Basic Analysis	Basic Analysis	
Alcohol 13,5º	Alcohol	13,5º
pH 3,45	pH	3,45
Total Acidity (H2 SO4) 4,28 g/lt.	Total Acidity (H2 SO4)	4,28 g/lt.
Residual Sugar 1,4g/lt.	Residual Sugar	1,4g/lt.
Free SO ₂ 20ppm	Free SO ₂	20ppm

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Safra 2015. Almoço em 01/07/2018. Chácara Colombo.