



## KOYLE DON CANDE CINSAULT 2015 CHILE

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|--|---|
| <b>Origin</b>                          | Bularco, Itata, Chile   |
| <b>Grape Variety</b>                   | 100% Cinsault   |
| <b>Cases Produced</b>                  | 1.330 cases of 12 bottles produced  |
| <b>Tasting Notes</b>                   | 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.   |
| <b>Winemaker's Notes</b>               | The terroir of this special vineyard owned by Candelario Hinojosa (Don Candé), 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 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 minerality of this unique place is expressed in every bottle of Koyle Don Candé. |
| <b>Oak Aging</b>                       | 50% in old barrels  |
| <b>Filtering</b>                       | 1 soft cartridge before bottling  |
| <b>Yield of Vineyard</b>               | 2 kg per plant  |
| <b>Cellaring Recommendations</b>       | 5 years   |
| <b>Recommended Serving Temperature</b> | 12° to 14°C   |
| <b>Decanting</b>                       | Not Needed  |
| <b>Basic Analysis</b>                  |   |
| <b>Alcohol</b>                         | 13,5°   |
| <b>pH</b>                              | 3,45  |
| <b>Total Acidity (H2 SO4)</b>          | 4,28 g/lt.  |
| <b>Residual Sugar</b>                  | 1,4g/lt.  |
| <b>Free SO<sub>2</sub></b>             | 20ppm   |

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