



KOYLE COSTA CUARZO SAUVIGNON BLANC 2015 CHILE

Origin	Paredones, Colchagua Costa, Chile
Grape Variety	100% Sauvignon Blanc
Cases Produced	2,100 cases of 6 bottles produced
Tasting Notes	Aromas of succulent pear, peach, nectarine and melon flavors show a nice touch of fresh ginger, dried apricot and white tea flavors. Generous, with a refreshing core of acidity imparts a juicy and lingering finish.
Winemaker's Notes	The origin of this special wine is a yellow granite slope with plenty quartz stones. Paredones is such a unique place that it inspired me to create this new wine. The grapes coming from different slopes and just 9 kilometers from the coast, catch all the saltiness from the sea and unique minerals from this ancient coastal soils.
Aging	4 months over fine less
Filtering	1 soft cartridge before bottling
Yield of Vineyard	1,5 kg per plant
Cellaring Recommendations	3 years
Recommended Serving Temperature	7° to 10°C
Decanting	Not Needed
Basic Analysis	
Alcohol	12,5°
pH	3,18
Total Acidity (H2 SO4)	5,59 g/lit.
Residual Sugar	1,1 g/lit.
Free SO₂	20ppm

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Safra 2020. Jantar em 18/11/2021. Pantucci Trattoria/Viña Koyle.