KOYLE®
FAMILY VINEYARDS

KOYLE CERRO BASALTO

CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	36% Monastrell, 35% Garnacha, 21% Cariñena and 8% Syrah.
Cases Produced	1,113 cases of 6 bottles
Tasting Notes	Expresive aromas with fresh strawberry, raspberry and wild cherry flavors join all together, with hints of bay leaf, cinnamon and roasted tobacco in the background. On the palate, it is fresh and balanced. The tannins are silky and velvety, with a long, juicy and mineral finish that is influenced by the volcanic basaltic rock .
Winemaker's Notes	The grapes were picked in extremely small, selected parcels, from high density vines in Los Lingues, coming from rocky slopes, where the roots absorb the minerality and freshness of this volcanic basaltic soils from the unique Cerro Basalto block. The vineyards are in the North East part of our mountains, and soils have a high concentration of iron who developed an elegant and rare expression of this blend. Plantation going from 8.000 to 12.500 vines per hectare, with almost no irrigation, to express their origins as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar for sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins, and aging are conducted in concrete eggs and foudres.
Aging	18 months in foudres and concret eggs
Filtering	No filtration
Yield of Vineyard	800 grs per plant
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	15º to 16ºC.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.5 º
pH	3.55
Total Acidity (H2 SO4)	3.87 g/lt.
Residual Sugar	1,0 g/lt.
Free SO_2	0.015 g/lt.

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