KOYLE
FAMILY VINEYARDS

KOYLE ROYALE
CABERNET SAUVIGNON
CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Cabernet Sauvignon, 8% Cabernet Franc, 7% Petit Verdot
Cases Produced	6500 cases of 12 bottles
Tasting Notes	2021 was a great viticultural year in Chile. This Koyle Royale Cabernet shows an intense red color, tasty fresh fruit mixed with herbal, tobacco and bitter notes. On the palate, it is juicy and fresh with soft, persistent tannins provided by the Cabernet Franc, along with a mineral finish. This wine shows all the Los Lingues character.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (one plant per bottle) from high density vines in the Los Lingues Vineyards, coming from low fertility soils, where the roots can bring the unique freshness of the rocks and minerals. The vineyards are carefully pruned to bring balance yields to express the origin as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar for careful sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the Koyle Royale Cabernet Sauvignon is aged in French oak barrels for eighteen months, with no filtration.
Aging	French oak aging for 18 months.
Filtering	No filtration
Yield of Vineyard	1 kg per plant
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	16º to 18ºC.
Decanting	Recommended 15 minutes decanting before drinking.
Basic Analysis	
Alcohol	14,5 º
pH	3,6
Total Acidity (H2 SO4)	3,7 g/lt.
Residual Sugar	1.0 g/lt.
Free SO_2	0.02 g/lt.

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