KOYLE®
FAMILY VINEYARDS

KOYLE CERRO BASALTO GARNATXA

CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	100% Grenache.
Bottles Produce	6.600 bottles.
Tasting Notes	Great aromatic expression, intense strawberry mixed with fresh herbal notes. Juicy in the mouth, with persistent soft tannins that ends with a fresh and mineral finish. Pure expression of the basalt rock that carry this Grenache at the top of our Los Lingues Estate.
Winemaker's Notes	The planting density is 8000 plants per hectare, with little irrigation, to express the true origin of Los Lingues. The vineyard has a northwest exposure, the soils have a high concentration of iron that gives an elegant and unique expression to this wine. Optimum maturity arrives early in March, the grapes are hand-picked and carefully selected in the winery. The vinification is carried out in small stainless steel tanks, the extraction is only carried out with manual pigeage to obtain the best extraction of aromas, flavors and silky tannins. Aging takes place in concrete eggs and 600-liter French oak barrels.
Aging	18 months in concrete eggs and French oak barrels
Filtering	No Filtration.
Yield of Vineyard	800 g. per plant.
Cellaring	10 years.
Recommended Serving Temperature	15º - 16ºC.
Decanting	Recommend 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.5 º
pH	3.43
Total Acidity (H2 SO4)	3.86 g/lt.
Residual Sugar	2,0 g/lt.
Free SO_2	15 ppm.

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