KOYLE
FAMILY VINEYARDS

KOYLE ROYALE CARMENERE
CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Carménère, 7% Petit Verdot, 5% Cabernet Franc 3% Malbec
Cases Produced	4,750 cases of 12 bottles
Tasting Notes	The 2021 vintage of Koyle Royale Carménère show a deep purple color. The wine has interesting flavors of blackberries and spicy sandalwood and a final touch of native trees. The tannins are silky with a long, lingering finish that is influenced by the addition of Petit Verdot to the final blend, with a little touch of grippy tannins who help to built the medium palate feeling coming from Cabernet Franc. This carménère expresses the freshness and balance of Los Lingues State.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (less than one bottle per plant) from high density vines in our Los Lingues Estate, biodinamically farmed, coming from basalt rocky soils, where the roots can bring the minerality and complexity of the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the terroir. At optimum ripeness, the grapes are hand-picked in small boxes and brought to the cellar for careful hand- sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the Koyle Royale Carménère is aged in French oak barrels for eighteen months, with no filtration.
Oak 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 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14º
pH	3,6
Total Acidity (H2 SO4)	3,2 g/lt.
Residual Sugar	2,2 g/lt.
Free SO_2	0,02 g/lt.

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