KOYLE®
FAMILY VINEYARDS

# KOYLE COSTA LA FLOR SAUVIGNON BLANC

## CHILE




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| **Origin** | Aconcagua, Chile |
| **Grape Variety** | 100% Sauvignon Blanc |
| **Tasting Notes** | Aromas of fresh fruit, peach, citrus and floral notes, 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 saltiness finish. |
| **Winemaker's Notes** | The origin of this special wine is a yellow granite slope with plenty quartz stones. San Antonio is such a unique place that it inspired me to create this new wine. The grapes coming from a unique slope just 9 kilometers from the coast, catch all the salinity 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** | 8º to 10ºC |
| **Decanting** | Not Needed |
| **Basic Analysis** | |
| **Alcohol** | 13º |
| **pH** | 3,11 |
| **Total Acidity (H2 SO4)** | 5,35 g/lt. |
| **Residual Sugar** | 1,4 g/lt. |
| **Free $SO_2$** | 15ppm |

info@koyle.cl - www.koyle.cl