

KOYLE COSTA PINOT NOIR 2015 CHILE



Origin	Paredones, Colchagua Costa, Chile
Grape Variety	100% Pinot Noir
Bottles Produced	11.933 bottles
Tasting Notes	Our 2015 Pinot Noir show notes of black cherry, blackberry and spice flavors mixed in this juicy red, balanced by vibrant acidity and refined tannins. Silky and intense, with a fine balance and a lingering aftertaste of mandarin peel.
Winemaker's Notes	Since the founding of KOYLE, our family's goal has been to find the ideal terroir for each one of our varieties. We first ventured into Los Lingues for our KOYLE ROYALE wines and now we have found vineyards in Paredones, Colchagua Costa, located 9 kilometers from the Pacific Ocean, for KOYLE COSTA. The terroir of this special vineyard is yellow granite with quartz stones, and different slope exposures to the elements. Paredones is such a unique place that it inspired me to create this new wine. From the two different exposures observed in the vineyards, north and south, I imagined two different methods to extract what these grapes wanted to express. I obtained this by harvesting in two different lots and different days, and aging each of these in different materials, burgundy barrels and concrete eggs. After 14 month of aging the result of this is that the elegance, balance and minerality of this unique place is expressed in every bottle of KOYLE Costa.
Aging	50% in barrels, 50% concrete eggs for 12 months
Filtering	1 soft cartridge before bottling
Yield of Vineyard	1,2 kg per plant
Cellaring Recommendations	Up to 10 years
Decanting	Not Needed
Basic Analysis	
Alcohol	14º
pH	3,36
Total Acidity (H2 SO4)	4,58 g/lit.
Residual Sugar	1,8 g/lit.
Free SO₂	15ppm