

# KOYLE COSTA SAUVIGNON BLANC 2012 CHILE



<b>Origin</b>	Paredones, Colchagua Costa, Chile
<b>Grape Variety</b>	100% Sauvignon Blanc
<b>Cases Produced</b>	3,000 cases of 6 bottles produced
<b>Tasting Notes</b>	Weighty, but lithe and balanced, with a lot in reserve, this wine has a piercing mineralogy that leads the way for floral, powered ginger, lemon verbena, salted butter and thyme notes. Very long and precise on the finish, this beautiful wine transcends the 2011 vintage.
<b>Winemaker's Notes</b>	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 three different exposures observed in the vineyards, north, south and a flat area, I imagined three different methods to extract what these grapes wanted to express. I obtained this by harvesting in three different lots and different days, and vinifying each of these in different materials burgundy barrels, concrete eggs and stainless steel tanks. After 10 month working over the fine lees the result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Costa.
<b>Oak Aging</b>	30% in 10 meses
<b>Filtering</b>	1 soft cartridge before bottling
<b>Yield of Vineyard</b>	1 kg per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Recommended Serving Temperature</b>	7º to 10ºC
<b>Decanting</b>	Not Needed
<b>Basic Analysis</b>	
<b>Alcohol</b>	12,5º
<b>pH</b>	3,08
<b>Total Acidity (H2 SO4)</b>	5,21 g/lt.
<b>Residual Sugar</b>	1,8 g/lt.
<b>Free SO<sub>2</sub></b>	20ppm