

# KOYLE COSTA SAUVIGNON BLANC 2013 CHILE



<b>Origin</b>	Paredones, Colchagua Costa, Chile
<b>Grape Variety</b>	100% Sauvignon Blanc
<b>Cases Produced</b>	4,500 cases of 6 bottles produced
<b>Tasting Notes</b>	Intense in the nose, this white offers notes of powdered ginger, honeysuckle and white peach with a touch of lemon, that leads the way for lemon verbena, salted butter and thyme notes. Very pure and nicely delineated.
<b>Winemaker's Notes</b>	The terroir of this special vineyard is 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 12 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>	25% 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>	13º
<b>pH</b>	3,12
<b>Total Acidity (H2 SO4)</b>	5,18 g/lt.
<b>Residual Sugar</b>	1,1g/lt.
<b>Free SO<sub>2</sub></b>	20ppm