

KOYLE COSTA SAUVIGNON BLANC 2015 CHILE



Origin	Paredones, Colchagua Costa, Chile
Grape Variety	100% Sauvignon Blanc
Cases Produced	2,220 cases of 6 bottles produced
Tasting Notes	Starting with a tangy freshness, with lemon peel, white asparagus, powdered ginger and mineral flavors. Weighty but lithe and balanced, the mineral acidity keeps the finish rolling.
Winemaker's Notes	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.
Aging	12 months over fine lees
Filtering	1 soft cartridge before bottling
Yield of Vineyard	1 kg per plant
Cellaring Recommendations	Up to 10 years
Recommended Serving Temperature	7° to 10°C
Decanting	Not Needed
Basic Analysis	
Alcohol	13°
pH	3,2
Total Acidity (H2 SO4)	5,18 g/lt.
Residual Sugar	1,1g/lt.
Free SO₂	15ppm