

KOYLE DON CANDE

CINSAULT 2015

CHILE



Origin	Bularco, Itata, Chile
Grape Variety	100% Cinsault
Cases Produced	1.330 cases of 12 bottles produced
Tasting Notes	Coming from a dry and warm season, this is fresh, with good energy to the core of raspberry and bay leaves. The structure is elegant and vibrant, salted notes and minerality stretch out on the finish. Very pure and nicely delineated.
Winemaker's Notes	The terroir of this special vineyard owned by Candelario Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide to extract in the more gentle way to express the best of this terroir. I obtained this by harvesting with all the fresh fruit potential, in one unique lot and day, and vinifying with very gentle extraction, with part of selected bunches and no pump remontage, only with pisagge and the use of native yeasts during the fermentation. After 6 month working over the fine lees with no sulphur, in old barrels and concrete eggs, the result of this is that the aromas, balance and minerality of this unique place is expressed in every bottle of Koyle Don Cande.
Oak Aging	50% in old barrels
Filtering	1 soft cartridge before bottling
Yield of Vineyard	2 kg per plant
Cellaring Recommendations	5 years
Recommended Serving Temperature	12º to 14ºC
Decanting	Not Needed
Basic Analysis	
Alcohol	13,5º
pH	3,45
Total Acidity (H2 SO4)	4,28 g/l.
Residual Sugar	1,4g/l.
Free SO₂	20ppm