



KOYLE DON CANDE MUSCAT 2014 CHILE

Origin	Bularco, Itata, Chile
Grape Variety	100% Muscat
Cases Produced	450 cases of 12 bottles produced
Tasting Notes	Fresh and intense in the nose, with notes of white nectarine, lichi, ginger and saltiness. The texture is elegant and vibrant, salted notes and fresh. Very pure and nicely delineated.
Winemaker's Notes	The terroir of this special vineyard owned by Candelario Hinojosa (Don Candé), 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 keep in the more clean and intense way the expression of this unique terroir. I obtained this by harvesting with all the fresh aromas potential, in one unique lot and day, and fermenting at 8°C to catch the aromatic expression and obtain a nice texture. After 2 month fermenting with native yeast, the wine was bottled immediately to capsule is sense of the place. The result of this is that the aromas, balance and mineralogy of this unique place is expressed in every bottle of Koyle Don Candé.
Oak Aging	no
Filtering	1 soft cartridge before bottling
Yield of Vineyard	2 kg per plant
Cellaring Recommendations	2 years
Recommended Serving Temperature	6° to 8°C
Decanting	Not Needed
Basic Analysis	
Alcohol	11,5°
pH	3,28
Total Acidity (H2 SO4)	4,88 g/lt.
Residual Sugar	1,4g/lt.
Free SO₂	20ppm