



## KOYLE GRAN RESERVA CABERNET SAUVIGNON 2013 CHILE

<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	90% Cabernet Sauvignon, 10% Cabernet Franc.
<b>Cases Produced</b>	14,000 cases of 12 bottles
<b>Tasting Notes</b>	Intense ruby red color, the aroma is all about fresh berries, dried herbs, tobacco and dark chocolate. Plenty of freshness, this Cabernet is a full expression of our vineyard, showing a real grip of acidity and mineral notes from our Los Lingues Estate, with a welcome note of elegant and fine tannins, with a long and balanced finish.
<b>Winemaker's Notes</b>	The grapes were picked in selected lots, coming from our Los Lingues Estate. The vineyards are biodynamically managed, with stringent water management to preserve the terroir expression. At optimum yield of 1,5 kg per plant, the grapes are handpicked and brought to the cellar for sorting. The Koyle team selects only perfect clusters for this wine. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation over two weeks at 24 to 26°C. Finally, warm maceration (to extract just the most rounded and silky tannin) takes place. After this, the wine is aged in French oak barrels for twelve months. The final blending allows for a perfect balance between the expression and elegance of the Cabernet Sauvignon and the complexity from the Cabernet Franc.
<b>Aging</b>	French oak aging for 12 months.
<b>Filtering</b>	One soft filtration before bottling
<b>Yield of Vineyard</b>	1.5 kg per plant
<b>Cellaring Recommendations</b>	Up to 5 years
<b>Recommended Serving Temperature</b>	16° to 18°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3,6
<b>Total Acidity (H2SO4)</b>	3,35 g/lit.
<b>Residual Sugar</b>	1,8 g/lit.
<b>Free SO<sub>2</sub></b>	0,025 g/lit.