



KOYLE GRAN RESERVA CARMENERE 2012 CHILE

Origin	Colchagua Valley, Chile.
Grape Variety	86,5% Carmenera, 8% Malbec, 3% Cabernet Franc, 2,5% Petit Verdot
Cases Produced	6,000 cases of 12 bottles
Tasting Notes	The 2012 vintage of Koyle Carmenera has a bright purple color, with tea leaves, native trees aromas, tobacco and spicy notes. Round tannins emerge from the Cabernet Franc touch, with explosive notes of minerality coming from the granitic soil from Los Lingues vineyard. Elegant and fresh, the reflects the sense of origins. It can be cellared for five years.
Winemaker's Notes	The grapes come from carefully pruned vines, with stringent canopy management. At optimum ripeness, the grapes are hand-picked in selected lots, carefully sorted and sent to stainless steel tanks where they go to cold maceration over five days (10°C), for extraction of aromas, flavor and color. Fermentation takes place at controlled temperatures (24-26°C). Finally, warm maceration takes place to extract the most rounded and silky tannins. After this, the wine is aged in French oak barrels for 12 months. One soft cartridge filtration takes place before bottling.
Oak Aging	French oak aging for 12 months.
Filtering	One soft filtration before bottling
Yield of Vineyard	1.5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	15° to 17°C.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14°
pH	3.66
Total Acidity (H2 SO4)	3.25 g/lit.
Residual Sugar	2.2 g/lit.
Free SO₂	0.025 g/lit.