



## KOYLE GRAN RESERVA CARMENERE 2013 CHILE

<b>Origin</b>	Colchagua Valley, Chile.
<b>Grape Variety</b>	90% Carmenera, 7% Tempranillo and 3% Syrah
<b>Cases Produced</b>	8,000 cases of 12 bottles
<b>Tasting Notes</b>	The 2013 vintage of Koyle Carmenera has a intense purple color in a pure and elegant style, native trees aromas with layers of clove, red pepper and currant. Firm tannins emerge from the Tempranillo touch, with explosive notes of minerality coming from the granitic soil from Los Lingues vineyard. Elegant and fresh, the reflects the sense of origins.
<b>Winemaker's Notes</b>	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.
<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>	15° to 17°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3.63
<b>Total Acidity (H2 SO4)</b>	3.35 g/lit.
<b>Residual Sugar</b>	1,9 g/lit.
<b>Free SO<sub>2</sub></b>	0.025 g/lit.