

KOYLE GRAN RESERVA SYRAH 2012 CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape variety	97% Syrah, 3% Viognier
Bottles Produced	58.875 bottles
Tasting Notes	Intense ruby red color, dried herbs, earthy, cassis and espresso flavors. Clean fruit in the palate, muscular but fresh on the finish, with a welcome note of elegant and fine tannins, long and moldering on the finish.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (less than one bottle per plant) from high density vines in our Los Lingues Estate in Colchauga. The vines are farmed bio-dynamically in granitic rocky soils, where the roots can bring minerality and complexity from the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the origin. At optimum ripeness, the grapes are hand-picked in small boxes and brought to the cellar for careful sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the Koyle Royale Malbec is aged in French oak barrels for eighteen months, with no filtration.
Oak Aging	French oak aging for 12 months.
Filtering	One soft filtration before bottling
Yields of Vineyard	1,5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	16° to 18°C.
Decanting	Recommended 30 minutes decanting before drinking.
Básic Analysis	
Alcohol	14°
pH	3,62
Total Acidity (H2 SO4)	3,28 g/lit.
Residual Sugar	2 g/lit.
Free SO₂	0,024 g/lit.