



KOYLE ROYALE CABERNET SAUVIGNON 2012 CHILE

Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	86% Cabernet Sauvignon, 7% Malbec, 5% Merlot, 2% Petit Verdot
Cases Produced	4,160 cases of 12 bottles
Tasting Notes	The 2012 vintage of Koyle Royale Cabernet Sauvignon have a intense and velvety color, with a balance aromatic mix of herbs, red berries, and cedar aromas. Vibrant and elegant, silky and rounded, this is a wine that shows the natural environment who surround our grapes from the Los Lingues vineyards. The wine can be cellared for up to ten years, and decanting up to 20 minutes before serving is recommended.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (one bottle per plant) from high density vines in the Los Lingues Vineyards, coming from low fertility volcanic soils, where the roots can bring the minerality and freshness of the rocks. The vineyards are carefully pruned, with stringent canopy management, almost no irrigation, to express the origin as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar in 12 kggs cases 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 Cabernet Sauvignon is aged in French oak barrels for eighteen months, with no filtration.
Oak Aging	French oak aging for 18 months.
Filtering	No filtration
Yield of Vineyard	1 kg per plant, 45 hL/ha
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	16° to 18°C.
Decanting	Recommended 20 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.5 °
pH	3.62
Total Acidity (H2 SO4)	4.08 g/lit.
Residual Sugar	1.8 g/lit.
Free SO₂	0.02 g/lit.