



## KOYLE ROYALE CABERNET SAUVIGNON 2013 CHILE

<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	87% Cabernet Sauvignon, 8% Malbec, 3% Cabernet Franc, 2% Carmenere
<b>Cases Produced</b>	4,100 cases of 12 bottles
<b>Tasting Notes</b>	The 2013 vintage of Koyle Royale Cabernet Sauvignon show a intense color, with a complex balance, cassis, and herbal aromas. Silky and rounded expression in the mouth, 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 30 minutes before serving is recommended.
<b>Winemaker's Notes</b>	The grapes were picked in extremely small, selected parcels (one plant per bottle) from high density vines in the Los Lingues Vineyards, coming from low fertility soils, where the roots can bring the uniqueness and freshness of the rocks and minerals. The vineyards are carefully pruned, with stringent canopy management and a green harvest, almost no irrigation, to express the origin as much as possible. At optimum ripeness, the grapes are hand-picked 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 Cabernet Sauvignon is aged in French oak barrels for eighteen months, with no filtration.
<b>Aging</b>	French oak aging for 18 months.
<b>Filtering</b>	No filtration
<b>Yield of Vineyard</b>	1 kg per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Recommended Serving Temp.</b>	16° to 18°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14.5 °
<b>pH</b>	3.53
<b>Total Acidity (H2 SO4)</b>	5.06 g/lit.
<b>Residual Sugar</b>	1.9 g/lit.
<b>Free SO<sub>2</sub></b>	0.02 g/lit.