

KOYLE ROYALE CABERNET SAUVIGNON 2014 CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Cabernet Sauvignon, 7% Malbec, 4% Merlot, 4% Petit Verdot
Cases Produced	3,700 cases of 12 bottles
Tasting Notes	The 2014 vintage of Koyle Royale Cabernet Sauvignon came from a superb vintage, with a deep and velvety color, with a balance aromatic mix of herbs, cherries, and cedar aromas. Vibrant and elegant, shows the natural environment who surround our grapes from the Los Lingues vineyards, who announces its terroir with authority. The mouth feeling is firm, and finish with minerals and spices who show his unique origin.
Winemaker's Notes	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 minerality 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.
Barrel Aging	French oak aging for 18 months.
Filtering	No filtration
Yield of Vineyard	1 kg per plant
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	15° to 18°C.
Decanting	Recommended 20 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.5 °
pH	3.52
Total Acidity (H2 SO4)	5.15 g/lit.
Residual Sugar	1.8 g/lit.
Free SO₂	0.02 g/lit.