

# KOYLE ROYALE CARMENERE 2012 CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	87% Carmeneré, 8% Petit Verdot, 5% Malbec
<b>Cases Produced</b>	1,650 cases of 12 bottles
<b>Tasting Notes</b>	The 2012 vintage of Koyle Royale Carmeneré has an intense violet color. It has pure and clean aromas coming from the forrest who surround our vineyard, with a touch of spiciness and herbal notes. On the palate it is juicy and smooth. The tannins are firm and velvety, with a long, lingering finish that is influenced by the addition of Petit Verdot into the final blend. This wine should be decanted for 30 minutes before serving.
<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 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 Carmeneré is aged in French oak barrels for eighteen months, with no filtration.
<b>Oak 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>	3.67
<b>Total Acidity (H2 SO4)</b>	3.34 g/lit.
<b>Residual Sugar</b>	2,2 g/lit.
<b>Free SO<sub>2</sub></b>	0.02 g/lit.