

KOYLE ROYALE CARMENERE 2013 CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Carmeneré, 8% Cabernet Franc, 7% Petit Verdot.
Cases Produced	3,200 cases of 12 bottles
Tasting Notes	The 2013 vintage of Koyle Royale Carmeneré has a dark purple color. It has pure and clean wildforest aromas, with a vivid array of black cacao, intense spiciness and some orange peel notes. On the palate, it is firm and balanced. The tannins are silky and rounded, with a long, lingering finish that is influenced by the addition of Petit Verdot to the final blend. This wine should be decanted 30 minutes before serving.
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, biodinamically farmed, coming from granitic rocky soils, where the roots can bring the minerals and complexity of the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the terroir. 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 Carmeneré is aged in French oak barrels for eighteen months, with no filtration.
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.	16° to 18°C.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.2 °
pH	3.62
Total Acidity (H2 SO4)	3.85 g/lit.
Residual Sugar	1.8 g/lit.
Free SO₂	0.02 g/lit.