

KOYLE ROYALE CARMENERE 2014 CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Carmeneré, 8% Malbec, 7% Petit Verdot.
Cases Produced	2,200 cases of 12 bottles
Tasting Notes	The 2014 vintage of Koyle Royale Carmeneré has a deep purple color. The wine shows interesting flavors of herbs, blackberries and spicy sandalwood. The tannins are silky with a long, lingering finish coming from the Malbec, with a little touch of grippy tannins who help to build the medium palate feeling coming from 7% Petit Verdot.
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, biodynamically farmed, coming from granitic rocky soils, where the roots can bring the minerality 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.
Oak 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 °
pH	3.63
Total Acidity (H2 SO4)	3.87 g/lit.
Residual Sugar	1.8 g/lit.
Free SO₂	0.02 g/lit.