

KOYLE ROYALE

SYRAH 2013

CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	100% Organic Syrah
Cases Produced	680 cases of 12 bottles
Tasting Notes	The 2012 vintage of Koyle Royale Syrah has an intense purple color, with blackcurrant, blackberry and raspberry fruit, graphite and mineral notes and flavors. The structure is elegant, offering freshness and a sense of origin. The wine can be cellared for up to ten years, and decanting up to 30 minutes before serving is recommended.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels, from high density vines in the Colchagua Valley, coming from rocky slopes, where the roots absorb the minerals and freshness of the granitic and basaltic rocks from the Los Lingues Mountains. The vineyards are pruned with double Guyot, with stringent canopy management and low irrigation, to express their origins as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar for sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, this Syrah is aged in 400 litres barrels for eighteen months, blended just before bottling, 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.	15° to 17°C.
Decanting	Recommended 30 minutes decanting before drinking.
Basic Analysis	
Alcohol	14.7 °
pH	3.50
Total Acidity (H2 SO4)	3.67 g/l.
Residual Sugar	2,98 g/l.
Free SO₂	0.026 g/l.