



KOYLE ROYALE TEMPRANILLO 2013 CHILE

Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Tempranillo, 15% Mourvedre
Bottles Produced	6.474 bottles
Tasting Notes	The 2013 vintage of Koyle Royale Tempranillo have a intense and velvety color, with a rich nose, crusty and minerally, and intense deep black fruits. The palate is silky and creamy, with hints of herbal notes, bitter cacao and black café flavors. Pure and deep, the wine can be cellared for up to ten years, and decanting up to 20 minutes before serving is recommended.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (one bottle per plant) from high density vines in the Los Lingues Vineyards, coming from low fertility volcanic soils, where the roots can bring the minerality and freshness of the rocks. The vineyards are carefully pruned, with stringent canopy management, almost no irrigation, to express the origin as much as possible. At optimum ripeness, the grapes are hand-picked and brought to the cellar in 12 kgs cases for careful sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the Tempranillo and Mourvedre are aged in French oak barrels and concrete eggs, with no filtration.
Oak Aging	French oak aging for 22 months.
Filtering	No filtration
Yield of Vineyard	1 kg per plant, 45 hL/ha
Cellaring Recommendations	Up to 10 years
Recommended Serving Temp.	16º to 18ºC.
Decanting	Recommended 20 minutes decanting before drinking.
Basic Analysis	
Alcohol	14 º
pH	3.65
Total Acidity (H2 SO4)	3,55 g/lit.
Residual Sugar	2.1 g/lit.
Free SO₂	0.02 g/lit.