

## KOYLE AUMA 2013

### CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	Carmenere 50%, Cabernet Sauvignon 23%, Cabernet Franc 12%, Malbec 7%, Merlot 5% and Petit Verdot 3%.
<b>Bottles Produced</b>	4,487 bottles
<b>Tasting Notes</b>	Deep purple color, liquid velvet, with a sunning length and complex mouthfeel, as layers of creamed plum, wild blackberry, and steeped black currant along, intervention with black tea notes, mulled blood orange, incense and native forest touch. Evident and massive structure, has melded wonderfully.
<b>Winemaker's Notes</b>	The grapes were handpicked in extremely small, selected parcels, from high density vines in our Los Lingues Vineyard. Coming from parcels D2 for Carmenere, E2 Malbec, E1 for Cabernet Sauvignon, G1 for Cab Franc, F4 Merlot, and C3 for Petit Verdot. Vinification is conducted in 600L barrels to get a gentle extraction of aromas, flavors and tannins. The wine was aged for 24 months in separate lots, and blended all together by gravity to a concrete egg tank, where AUMA was aged for another 9 months prior to bottling.
<b>Aging</b>	Barrels aging for 24 months, concret eggs 9 months
<b>Filtering</b>	No Filtration
<b>Yield of Vineyard</b>	0,8 kg per plant (about 3 tons per acre).
<b>Cellaring Recommendations</b>	Up to 20 years
<b>Recommended Serving Temperature</b>	15º to 17ºC.
<b>Decanting</b>	Recommended 20 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14,3º
<b>pH</b>	3,58
<b>Total Acidity (H2 SO4)</b>	3,58 g/lit.
<b>Volatile Acidity</b>	0,62 g/lit.
<b>Residual Sugar</b>	1,8 g/lit.
<b>Free SO<sub>2</sub></b>	0,02 g/lit.