

## KOYLE CERRO BASALTO 2014

### CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	38% Monastrell, 25% Garnacha, 19% Cariñena, 18% Syrah
<b>Cases Produced</b>	630 cases of 6 bottles
<b>Tasting Notes</b>	Unique aromas of spiciness and distinctly minerally, with dry stones and volcanic overtones, to the fresh raspberry fruit notes, merging harmoniously on the elegant finish as this persist beautifully long. A very distinctive style reveals a pretty stony mouth feeling, with a very silky iron-edge finish coming from the basaltic rock.
<b>Winemaker's Notes</b>	The grapes were picked in extremely small, selected parcels, from high density vines in Los Lingues, coming from rocky slopes, where the roots absorb the minerality and freshness of this volcanic basaltic soils from the the unique Cerro Basalto block. The vineyards are in the North East part of our mountains, and soils have a high concentration of iron who develop a elegant and rare expression of this blend. Plantation going from 8.000 to 12.500 vines per hectare, with almost no 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, and aging are conducted in concrete eggs, foudres and barrels.
<b>Aging</b>	18 months.
<b>Filtering</b>	No filtration
<b>Yield of Vineyard</b>	800 grs per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Recommended Serving Temp.</b>	15° to 18°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3.52
<b>Total Acidity (H2 SO4)</b>	3.52 g/lit.
<b>Residual Sugar</b>	1,8 g/lit.
<b>Free SO<sub>2</sub></b>	0.02 g/lit.