



## KOYLE COSTA CUARZO SAUVIGNON BLANC 2016 CHILE

<b>Origin</b>	Paredones, Colchagua Costa, Chile
<b>Grape Variety</b>	100% Sauvignon Blanc
<b>Cases Produced</b>	4,400 cases of 6 bottles produced
<b>Tasting Notes</b>	Fresh and crispy, this wine has a piercing mineralogy that leads the way for floral, powered ginger, lemon verbena and bright flavors of peach. Shows some depth, but firm acidity keeps this focused through the clean finish.
<b>Winemaker's Notes</b>	The origin of this special wine is a red clay parcel with plenty quartz stones. Paredones is such a unique place that it inspired me to create this new wine. The grapes coming from a unique parcel just 9 kilometers from the coast, catch all the saltiness from the sea and unique minerals from this ancient coastal soils.
<b>Aging</b>	4 months over fine less
<b>Filtering</b>	1 soft cartridge before bottling
<b>Yield of Vineyard</b>	1 kg per plant
<b>Cellaring Recommendations</b>	3 years
<b>Recommended Serving Temperature</b>	7° to 10°C
<b>Decanting</b>	Not Needed
<b>Basic Analysis</b>	
<b>Alcohol</b>	12,8°
<b>pH</b>	3,05
<b>Total Acidity (H2 SO4)</b>	5,21 g/l.
<b>Residual Sugar</b>	1,8 g/l.
<b>Free SO<sub>2</sub></b>	10ppm