



KOYLE DON CANDE CINSAULT ROSE 2016 CHILE

Origin	Bularco, Itata, Chile
Grape Variety	100% Cinsault
Cases Produced	6.520 bottles produced
Tasting Notes	Elegant and refined, offering pure and concentrated flavors of dried red berry tangerine and watermelon. The precise finish is fresh with some spice notes, saltiness from the granitic soils with a touch of cream.
Winemaker's Notes	The terroir of this special vineyard owned by Candelario Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide to extract in the more gentle way to express the best of this terroir. I obtained this by early harvesting with all the fresh fruit potential, in one unique lot and day, soft vertical press, cold fermentation with his native yeasts. After 1 month working over the fine lees the result of this is that the aromas, balance and mineralogy of this unique place is expressed in this fresh Rose of Cinsault.
Oak Aging	20% in old barrels
Filtering	1 soft cartridge before bottling
Yield of Vineyard	2 kg per plant
Cellaring Recommendations	5 years
Recommended Serving Temperature	6°C
Decanting	Not Needed
Basic Analysis	
Alcohol	12,5º
pH	3,14
Total Acidity (H2 SO4)	5,12 g/lt.
Residual Sugar	1,1g/lt.
Free SO₂	15 ppm