

KOYLE AUMA 2013

CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	Carmenere 50%, Cabernet Sauvignon 23%, Cabernet Franc 12%, Malbec 7%, Merlot 5% and Petit Verdot 3%.
Bottles Produced	4,487 bottles
Tasting Notes	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.
Winemaker's Notes	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.
Aging	Barrels aging for 24 months, concret eggs 9 months
Filtering	No Filtration
Yield of Vineyard	0,8 kg per plant (about 3 tons per acre).
Cellaring Recommendations	Up to 20 years
Recommended Serving Temperature	15º to 17ºC.
Decanting	Recommended 20 minutes decanting before drinking.
Basic Analysis	
Alcohol	14,3º
pH	3,58
Total Acidity (H2 SO4)	3,58 g/lit.
Volatile Acidity	0,62 g/lit.
Residual Sugar	1,8 g/lit.
Free SO₂	0,02 g/lit.