

# KOYLE CUVÉE

## CABERNET SAUVIGNON 2015

### CHILE



<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Cabernet Sauvignon, 11% Malbec, 4% Petit Verdot
<b>Cases Produced</b>	9,000 cases of 12 bottles
<b>Tasting Notes</b>	Beauty ruby red color, liquid velvet, red currant and intense plum notes, spicy and dark chocolate. Plenty of freshness, this Cabernet is a full expression of our vineyard, showing a real grip of acidity and mineral notes from our Los Lingues Estate, with a welcome note of elegant and fine tannins, with a long and balanced finish.
<b>Winemaker's Notes</b>	The grapes were picked in selected lots, coming from our Los Lingues Estate. The vineyards are biodynamically managed, with stringent water management to preserve the terroir expression. At optimum yield of 1,5 kg per plant, the grapes are handpicked and brought to the cellar for sorting. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation over two weeks at 22 to 24°C. Finally, warm maceration (to extract just the most rounded and silky tannin) takes place. After this, the wine is aged in French oak barrels for fourteen months.
<b>Aging</b>	French oak aging for 14 months.
<b>Filtering</b>	One soft filtration before bottling
<b>Yield of Vineyard</b>	1.5 kg per plant
<b>Cellaring Recommendations</b>	Up to 5 years
<b>Recommended Serving Temperature</b>	16° to 18°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3,6
<b>Total Acidity (H2SO4)</b>	4,35 g/l.
<b>Residual Sugar</b>	1,8 g/l.
<b>Free SO<sub>2</sub></b>	0,02 g/l.