

KOYLE CUVÉE LOS LINGUES

SYRAH 2016

CHILE



Origin	Los Lingues, Colchagua Valley, Chile.
Grape variety	95% Syrah, 5% Malbec
Bottles Produced	2,000 cases of 12 bottles
Tasting Notes	Coming from a cold vintage, it has a dark violet color, dried herbs, earthy notes, cassis and blackcurrant notes. Clean fruit on the palate, muscular but fresh on the finish, with a welcome note of elegant and fine tannins, long and moldering on the finish.
Winemaker's Notes	The grapes were picked in extremely small, selected parcels (less than one bottle per plant) from high density vines in our Los Lingues Estate in Colchagua. The vines are farmed bio-dynamically in granitic rocky soils, where the roots can bring minerality and complexity from the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the origin. At optimum ripeness, the grapes are hand-picked in small boxes and brought to the cellar for careful sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the wine is aged in French oak barrels for fourteen months, with no filtration.
Oak Aging	French oak aging for 14 months.
Filtering	One soft filtration before bottling
Yields of Vineyard	1,5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	16º to 18ºC.
Decanting	Recommended 30 minutes decanting before drinking.
Básic Analysis	
Alcohol	14º
pH	3,58
Total Acidity (H2 SO4)	3,31 g/lit.
Residual Sugar	2,0 g/lit.
Free SO₂	0,025 g/lit.