



KOYLE DON CANDE CINSAULT 2018 CHILE

Origin	Bularco, Itata valley, Chile
Grape Variety	100% Cinsault
Cases Produced	330 cases of 12 bottles produced
Tasting Notes	Coming from an exceptional season in Chile, this is fresh, with good energy to the core of raspberry and bay leaves. The structure is elegant and vibrant, salted notes and minerality stretch out on the finish. Very pure and nicely delineated.
Winemaker's Notes	The terroir of this special vineyard owned by Candelario Hinojosa (Don Candé), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that 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 harvesting with all the fresh fruit potential, in one unique lot and day, and vinifying it with very gentle extraction in concrete eggs, with part of selected bunches and no pump remontage, only with pigeage and the use of is native yeasts during the fermentation. After 6 month working over the fine lees with no sulphur, in the same concrete eggs, the result of this is that the aromas, balance and minerality of this unique place is expressed in every bottle of Koyle Don Candé.
Oak Aging	no
Filtering	1 soft cartridge before bottling
Yield of Vineyard	2 kg per plant
Cellaring Recommendations	5 years
Recommended Serving Temperature	12° to 14°C
Decanting	Not Needed
Basic Analysis	
Alcohol	14°
pH	3,55
Total Acidity (H2 SO4)	3,7 g/lit.
Residual Sugar	1,8g/lit.
Free SO₂	20ppm