

# KOYLE ROYALE CARMENERE 2016 CHILE



<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Carménère, 9% Malbec, 3% Petit Verdot, 3% cabernet Franc
<b>Cases Produced</b>	3,077 cases of 12 bottles
<b>Tasting Notes</b>	The 2016 vintage of Koyle Royale Carménère shows a deep purple color. The wine has interesting flavors of herbs, blackberries and spicy sandalwood. The tannins are silky with a long, lingering finish that is influenced by the addition of Malbec to the final blend, with a little touch of grippy tannins that helps to build the medium palate feeling coming from Cabernet Franc. This carménère expresses the freshness and balance of Los Lingues State and the vintage 2016, the best vintage so far.
<b>Winemaker's Notes</b>	The grapes were picked in extremely small, selected parcels (less than one bottle per plant) from high density vines in our Los Lingues Estate, biodinamically farmed, coming from basalt rocky soils, where the roots can bring the minerality and complexity of the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the terroir. At optimum ripeness, the grapes are hand-picked in small boxes and brought to the cellar for careful hand-sorting. Vinification is conducted in small tanks to get the best extraction of aromas, flavors and silky tannins. After fermentation, the Koyle Royale Carmeneré is aged in French oak barrels for eighteen months, with no filtration.
<b>Oak Aging</b>	French oak aging for 18 months.
<b>Filtering</b>	No filtration
<b>Yield of Vineyard</b>	1 kg per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Recommended Serving Temp.</b>	16° to 18°C.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14,0 °
<b>pH</b>	3,62
<b>Total Acidity (H2 SO4)</b>	3,4 g/lit.
<b>Residual Sugar</b>	2,5 g/lit.
<b>Free SO<sub>2</sub></b>	0,028 g/lit.