



## KOYLE ROYALE CABERNET SAUVIGNON 2016 CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Cabernet Sauvignon, 12% Malbec, 3% Petit Verdot
<b>Cases Produced</b>	4,788 cases of 12 bottles
<b>Tasting Notes</b>	The 2016 vintage of Koyle Royale Cabernet Sauvignon show a bright ruby color, with layers of creamed blackberry and black currant fruit, cedar and sandalwood. On the palate, it is fresh and balanced, silky and juicy expression in the mouth, this is a wine that shows the natural environment who surround our grapes from the Los Lingues vineyards. The 2016 is Koyle's best vintage so far.
<b>Winemaker's Notes</b>	The grapes were picked in extremely small, selected parcels (one plant per bottle) from high density vines in the Los Lingues Vineyards, coming from low fertility soils, where the roots can bring the unique freshness of the rocks and minerals. The vineyards are carefully pruned to bring balance yields to express the origin as much as possible. At optimum ripeness, the grapes are hand-picked 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 Koyle Royale Cabernet Sauvignon is aged in French oak barrels for eighteen months, with no filtration.
<b>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 15 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14 °
<b>pH</b>	3.47
<b>Total Acidity (H2 SO4)</b>	3,89 g/lit.
<b>Residual Sugar</b>	2.0 g/lit.
<b>Free SO<sub>2</sub></b>	0.024 g/lit.