

# KOYLE CERRO BASALTO

## CUARTEL G2 2020

### CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Carménère, 15% Cabernet Franc
<b>Cases Produced</b>	10.226 bottles
<b>Tasting Notes</b>	This Basalto G2 coming from a warm and dry vintage, shows a bright violet color. It has pure and clean aromas, with a touch of complexity from the spiciness and cocoa notes. On the palate, it is concentrate and balanced. The tannins are silky and velvety, with a long, tight and mineral finish that show the basaltic rock expression. This wine should be decanted at least 20 minutes before serving.
<b>Winemaker's Notes</b>	The grapes grow in the G2 block, from high density vines plantation in Los Lingues, coming from a basalt rock slopes, where the roots fight to absorb the minerality and freshness of this volcanic basaltic rock soil. The vineyards are in the North East part of our mountains, and soils have a high concentration of iron which develops an elegant and rare expression of this blend. Plant density up to 8.000 vines per hectare, with almost no irrigation, to express the place as much as possible. At optimum ripeness, early March, the grapes are hand-picked and brought to the cellar for sorting. Vinification is conducted in small tanks using only pigeage and after that the wine is aged in barrels.
<b>Barrels Aging</b>	French oak aging for 18 months.
<b>Filtering</b>	No filtration
<b>Yield of Vineyard</b>	500 grs per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Recommended Serving Temp.</b>	15º to 18ºC.
<b>Decanting</b>	Recommended 15 minutes decanting before drinking.
<b>Basic Analysis</b>	
<b>Alcohol</b>	14 º
<b>pH</b>	3.66
<b>Total Acidity (H2 SO4)</b>	3.45 g/lit.
<b>Residual Sugar</b>	2.0 g/lit.
<b>Free SO<sub>2</sub></b>	0.015 g/lit.