



KOYLE CUVÉE LOS LINGUES

CARMENERE 2021

CHILE

Origin	Colchagua Valley, Chile.
Grape Variety	85% Carménère, 9% Tempranillo and 6% Petit Verdot
Cases Produced	3,330 cases of 12 bottles
Tasting Notes	2021 was a tempered vintage in Los Lingues Estate. This Carménère show interesting flavors of herbs, blackberries and spicy sandalwood. Firm tannins emerge from the Tempranillo touch, with explosive notes of freshness. Elegant and velvety, the after taste reflects the origin.
Winemaker's Notes	The grapes come from carefully pruned vines, with stringent canopy management. At optimum ripeness, the grapes are hand-picked in selected lots, carefully sorted and sent to stainless steel tanks where they go through cold maceration over five days (10°C), for extraction of aromas, flavor and color. Fermentation takes place at controlled temperatures (24°-26°C). Finally, warm maceration takes place to extract the most rounded and silky tannins. After this, the wine is aged in French oak barrels for fourteen months. One soft cartridge filtration takes place before bottling.
Aging	French oak aging for 14 months.
Filtering	One soft filtration before bottling
Yield of Vineyard	1.5 kg per plant
Cellaring Recommendations	Up to 5 years
Recommended Serving Temperature	16° to 18°C.
Decanting	No
Basic Analysis	
Alcohol	14,0°
pH	3.6
Total Acidity (H2 SO4)	3.1 g/lit.
Residual Sugar	1,5 g/lit.
Free SO₂	0.02 g/lit.