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KOYLE GRAN RESERVA ORGÁNICO CABERNET SAUVIGNON 2020 CHILE

Origin	Los Lingues, Colchagua Valley, Chile.
Grape Variety	85% Cabernet Sauvignon, 7% Tempranillo, 6% Cabernet Franc 2% Petit Verdot.
Cases Produced	6.000 cases of 12 bottles
Tasting Notes	Beautiful ruby red color, liquid velvet, red currant and intense plum notes, spicy and dark chocolate. Silky and juicy expression in the mouth, with explosive notes of freshness coming from a fantastic ripening, showing a real grip of acidity and mineral notes given by the basaltic soil of our Los Lingues Estate, with a long and balanced finish.
Winemaker's Notes	The vineyards are biodynamically managed, with stringent water management to preserve the terroir expression. At optimum yield of 1,5 kg per plant, the grapes are handpicked from selected lots and brought to the cellar for hand-sorting. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation for over two weeks at 22 to 24°C. Finally, post-fermentation maceration (to extract just the most rounded and silky tannins) takes place. Then, the wine is aged in French oak barrels for fourteen months.
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	16º to 18ºC.
Decanting	No.
Basic Analysis	
Alcohol	14º
pH	3,62
Total Acidity (H2 SO4)	3,8 g/lit.
Residual Sugar	2,0 g/lit.
Free SO₂	0,023 g/lit.