



# KOYLE GRAN RESERVA SYRAH

## SYRAH 2021

### CHILE

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<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape variety</b>	95% Syrah, 5% Malbec
<b>Bottles Produced</b>	2,450 cases of 12 bottles
<b>Tasting Notes</b>	Coming from a cold vintage, it has a dark violet color, dried herbs, earthy notes, cassis and blackcurrant notes. Clean fruit on the palate, muscular but fresh on the finish, with a welcome note of elegant and fine tannins, long and moldering on the finish.
<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 in Colchagua. The vines are farmed bio-dynamically in granitic rocky soils, where the roots can bring minerality and complexity from the rocks. The vineyards are carefully pruned, with almost no irrigation, to express as much as possible the origin. At optimum ripeness, the grapes are hand-picked in small boxes 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 wine is aged in French oak barrels for fourteen months, with no filtration.
<b>Oak Aging</b>	French oak aging for 14 months.
<b>Filtering</b>	One soft filtration before bottling
<b>Yields of Vineyard</b>	1,5 kg per plant
<b>Cellaring Recommendations</b>	Up to 5 years
<b>Recommended Serving Temperature</b>	16º to 18ºC.
<b>Decanting</b>	Recommended 30 minutes decanting before drinking.
<b>Básic Analysis</b>	
<b>Alcohol</b>	14º
<b>pH</b>	3,41
<b>Total Acidity (H2 SO4)</b>	3,52 g/lit.
<b>Residual Sugar</b>	2,2 g/lit.
<b>Free SO<sub>2</sub></b>	0,03 g/lit.