



## KOYLE ROYALE CABERNET SAUVIGNON 2019 CHILE

<b>Origin</b>	Los Lingues, Colchagua Valley, Chile.
<b>Grape Variety</b>	85% Cabernet Sauvignon, 8% Cabernet Franc, 7% Petit Verdot
<b>Cases Produced</b>	5,944 cases of 12 bottles
<b>Tasting Notes</b>	2019 give tremendous opulence in this Cabernet Sauvignon. This Koyle Royale shows an intense red color, tasty fresh fruit mixed with herbal, tobacco and bitter notes. On the palate, it is juicy and fresh with soft, persistent tannins provided by the Cabernet Franc, along with a mineral finish. This wine shows all the Los Lingues character.
<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>	14,2 °
<b>pH</b>	3,54
<b>Total Acidity (H2 SO4)</b>	3,68 g/lit.
<b>Residual Sugar</b>	1.0 g/lit.
<b>Free SO<sub>2</sub></b>	0.02 g/lit.