

# KOYLE, GRAN RESERVA, CABERNET SAUVIGNON, 2013



## Wine Introduction

The Gran Reserva range come from the first and the second terrace in Los Lingues Estate. The soil presents a matrix of rocks in different states of decomposition, mainly as fragmented alterites, which give the balance sought between vigor, productivity and quality. Mineral notes are expressed because of the balanced extraction through the deep roots.

## Tasting Notes

Intense ruby red color, the aroma is all about fresh berries, dried herbs, tobacco and dark chocolate. Plenty of freshness, this Cabernet is a full expression of our vineyard, showing a real grip of acidity and mineral notes from our Los Lingues Estate, with a welcome note of elegant and fine tannins, with a long and balanced finish.

## Winery Background

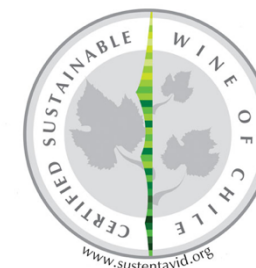
Viña Koyle was born from the tradition that the family Undurruga carry in their blood; a family dedicated to winemaking for more than 6 generations, started by Francisco Undurruga Vicuña in 1885.

In 2006, Alfonso Undurruga Mackenna bought the Los Lingues estate and immediately began with his son, Cristobal, to plant the mountains with red grape varieties, starting the story of Koyle Family Vineyards.

The wines are characterized by good structure, elegance, freshness and balance. They are concentrated wines with good acidity, that show their own notes of the distinct terroir of their origin.

## Wine Information

Country	Chile
Region	Colchagua Valley
Grape	90% Cabernet Sauvignon 10% Cabernet Franc
Ageing	French Oak, 12 Months
Alcohol	14.0%
Total Acidity	3.35g/L
pH	3.6
Closure	Cork
Bottle Size	75cl
Case Size	12 Bottles/ Pack



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## Sustainability Note

Koyle places their greatest effort on the expression and understanding of the vineyard. It is based on 3 pillars: man, place and environment. It is through a Biodynamic approach that they have found the best way to get intimately close to the expression of nature. Through achieving balance, unique wines are obtained that express the harmony found in unifying the cosmic and terrestrial world. The deep respect of the ecosystem, natural cycles and the dedication of human work are used to achieve these wines of excellence.

Los Lingues has a Mediterranean microclimate on the Andean foothills. Koyle vineyards are influenced by the constant and fresh breezes that come down from the mountains and well-drained soils have a clay texture with volcanic rocks and colluvial stones that deliver unique minerals giving the right balance to the vines. Both are key factors of optimal terroir for the production of high-quality red wines.

The fertilizers used are the manure of the animals that live on the property. Homeopathic preparations are made to help the vineyard and transform the compost with flowers that grow in the same vineyard; the water is used from their own streams to irrigate and the solar energy to power the irrigation channels.

All Koyle estate-grown grapes are harvested by hand and vinified with a low-intervention philosophy to preserve their natural expression, freshness and finesse. They are "wild fermented" with indigenous yeast, then aged in French oak for 14 months and bottled at the ideal moment.

## Winemaker Note

"The grapes were picked in selected lots, coming from our Los Lingues Estate. 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 and brought to the cellar for sorting. The Koyle team selects only perfect clusters for this wine. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation over two weeks at 24 to 26°C. Finally, warm maceration (to extract just the most rounded and silky tannin) takes place. After this, the wine is aged in French oak barrels for twelve months. The final blending allows for a perfect balance between the expression and elegance of the Cabernet Sauvignon and the complexity from the Cabernet Franc."

Cristóbal Undurraga Marimón