

# KOYLE, COSTA, SAUVIGNON BLANC, 2016



## Wine Introduction

COSTA comes from 3 sectors of the Paredones vineyard, 9 kilometers from the ocean, each with different exposures and topographies. Each sector is fermented separately in concrete eggs, used barrels or stainless-steel tanks. 2016 was a cold year with low yields and early rain, making it a difficult vintage for good sauvignons like this one with rich creaminess and sparkling acidity. It's intense, citrusy and full of vitality. This is a fruity and very, very fresh wine.

## Tasting Notes

Aromas of succulent pear, peach, nectarine and melon flavors show a nice touch of fresh ginger, dried apricot and white tea flavors. Generous, with a refreshing core of acidity imparts a juicy and lingering finish.

## Winery Background

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

In 2006, Alfonso Undurraga 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:	100% Sauvignon Blanc
Ageing:	4 months over fine lees
Alcohol:	13.0%
Total Acidity:	5.59g/L
pH:	3.18
Closure:	Cork
Bottle size:	75 cl
Case Size:	6 bottles per pack

Decanter

93 points

Des  
COR  
Cha  
dos  
2018

94 points



AWN  
Myanmar

## Winemaker Note

"The origin of this special wine is a yellow granite slope with plenty of quartz stones. Paredones is such a unique place that it inspired me to create this new wine. The grapes coming from different slopes and just 9 kilometers from the coast, catch all the saltiness from the sea and unique minerals from these ancient coastal soils."

*Cristóbal Undurraga Marimón*

## 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.

