

# KOYLE COSTA PINOT NOIR 2014 CHILE



<b>Origin</b>	Paredones, Colchagua Costa, Chile
<b>Grape Variety</b>	100% Pinot Noir
<b>Cases Produced</b>	15.264 bottles produced
<b>Tasting Notes</b>	This complex wine shows a pure balance of freshness and intense richness. Herbal, cassis flavors and bright acids follow with firm tannins who are integrating well, built this wine prepared to wait many years.
<b>Winemaker's Notes</b>	Since the founding of KOYLE, our family's goal has been to find the ideal terroir for each one of our varieties. We first ventured into Los Lingues for our KOYLE ROYALE wines and now we have found vineyards in Paredones, Colchagua Costa, located 9 kilometers from the Pacific Ocean, for KOYLE COSTA. The terroir of this special vineyard is yellow granite with quartz stones, and different slope exposures to the elements. Paredones is such a unique place that it inspired me to create this new wine. From the two different exposures observed in the vineyards, north and south, I imagined two different methods to extract what these grapes wanted to express. I obtained this by harvesting in two different lots and different days, and aging each of these in different materials, burgundy barrels and concrete eggs. After 12 month of aging the result of this is that the elegance, balance and minerality of this unique place is expressed in every bottle of KOYLE Costa.
<b>Aging</b>	50% in barrels, 50% concrete eggs for 12 months
<b>Filtering</b>	1 soft cartridge before bottling
<b>Yield of Vineyard</b>	1,2 kg per plant
<b>Cellaring Recommendations</b>	Up to 10 years
<b>Decanting</b>	Not Needed
<b>Basic Analysis</b>	
<b>Alcohol</b>	14°
<b>pH</b>	3,31
<b>Total Acidity (H2 SO4)</b>	4,67 g/lt.
<b>Residual Sugar</b>	1,8 g/lt.
<b>Free SO<sub>2</sub></b>	20ppm