



## KOYLE DON CANDE CINSAULT ROSE 2015 CHILE

<b>Origin</b>	Bularco, Itata, Chile
<b>Grape Variety</b>	100% Cinsault
<b>Cases Produced</b>	410 cases of 12 bottles produced
<b>Tasting Notes</b>	Elegant and refined, offering pure and concentrated flavors of dried red berry tangerine and watermelon. The precise finish is fresh with some spice notes, saltiness from the granitic soils with a touch of cream.
<b>Winemaker's Notes</b>	The terroir of this special vineyard owned by Candelario Hinojosa (Don Cande), is granite with quartz stones, with a slope exposure to the south. Bularco is such a unique place that it inspired me to create this wine. From this magnificent vineyard, with bush vines more than 50 years old with no irrigation, I decide to extract in the more gentle way to express the best of this terroir. I obtained this by early harvesting with all the fresh fruit potential, in one unique lot and day, soft vertical press, cold fermentation with his native yeasts. After 1 month working over the fine lees the result of this is that the aromas, balance and mineralogy of this unique place is expressed in this fresh Rose of Cinsault.
<b>Oak Aging</b>	20% in old barrels
<b>Filtering</b>	1 soft cartridge before bottling
<b>Yield of Vineyard</b>	2 kg per plant
<b>Cellaring Recommendations</b>	5 years
<b>Recommended Serving Temperature</b>	6°C
<b>Decanting</b>	Not Needed
<b>Basic Analysis</b>	
<b>Alcohol</b>	12,5°
<b>pH</b>	3,14
<b>Total Acidity (H2 SO4)</b>	5,12 g/lt.
<b>Residual Sugar</b>	1,1g/lt.
<b>Free SO<sub>2</sub></b>	15 ppm