

KOYLE

RESERVA MALBEC 2010



Description:

Intense violet color, with aromas of flowers, plum, white tea and cedar. Well-extracted, with plenty of finesse and balance. Soft and velvety tannins with explosive flavors of red fruits. The finish is firm and mineral. This wine can be cellared for up to five years, and decanting up to 30 minutes before serving is recommended.

Winemaker's Notes:

The grapes for this first vintage of Koyle Reserve Malbec were picked in selected lots, coming from Colchagua Valley. The vineyards are carefully pruned, with stringent canopy management and a green harvest. At optimum ripeness, the grapes are hand-picked and brought to the cellar for sorting. The Koyle team select only the healthiest and best clusters for their wines. In the tank, cold maceration (for aroma and flavour extraction) takes place over 5 days, followed by fermentation over two weeks at 78° -82 ° F. 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. One soft cartridge filtration takes place before bottling.

Serving Hints:

This wine is ideally served with Italian or Spanish fare, especially foods with garlic and other strong flavors. Also excellent with steaks and burgers.

PRODUCER:	Vina Koyle
COUNTRY:	Chile
REGION:	Colchagua Valley
GRAPE VARIETY:	87% Malbec, 10% Syrah, 3% Cabernet Sauvignon
RESIDUAL SUGAR:	1.8 g/l
TOTAL ACIDITY:	3.35 g/l
pH:	3.6

EXCLUSIVE USA IMPORTER:

Quintessential Wines
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www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	34.83	12.59	9.4	11.88	6X14	81639201006-6

