

Koyle Costa La Flor

Made with Organically Grown Grapes

Winemakers: KOYLE Family Vineyards
Location: San Antonio Valley, Chile.
Varietal(s): 100% Sauvignon Blanc
Ageing: 3 months over the lees.

Analytical Data: Alc. 12.5.% by Vol. · Res. Sugar 1 g/l · Acidity: Tartaric acidity 6.36 g/l
Serve at: 45°F - 50°F
UPC: 8-13561 01050-6

Vinification:

Stainless steel fermentation, 3 months over the lees before bottling.

Terroir:

Yellow granite slope with clay in the first layer of soil who give the tension in the mouth.

Training system:

Double Guyot.

Tasting Notes:

Straw green color. Fruity aromas of fresh cut grass, summer peach, and ripe papaya with a silky, lively, dry-yet-fruity light body and a smooth, captivating, medium-length lychee, diced green pepper, and passion fruit finish with no oak. A vibrant, energetic sauvignon blanc with intense, juicy flavor.

Tastings.com

Starts with tangy freshness. Flavors of lemon peel, white peach & powdered ginger. Well balanced, with mineral acidity.

Viña Koyle

Enjoy with:

Oysters, fresh crab, grilled fish, sushi & sashimi.

Certification:

Ecocert S.A.



Robert Parker - Wine Advocate

91 points
Vintage: 2019



tastings.com by BTI

88 points
Vintage: 2018



Descorchados

94 points
Vintage: 2016

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