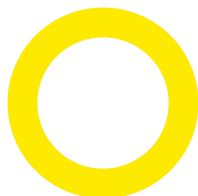


2022 Costa La Flor Sauvignon Blanc

SAUVIGNON BLANC



VARIETIES



● 100% Sauvignon Blanc

TASTING NOTES

NOSE

Herbal aromas

PALATE

A sharp palate and vibrant flavors, with effervescent acidity and a bone dry finish, almost salty. Starts with tangy freshness. Flavors of lemon peel, white peach & powdered ginger. Well balanced, with mineral acidity.

FOOD PAIRING

Lobster and drawn butter, crab cakes with remoulade, egg and gruyere souffle, and poached fish sauced with lemon. The wine stands up to salty cheeses like pecorino romano and manchego.

TECHNICAL

ABV	TA	RESIDUAL SUGAR
12.5%	6.36 g/L	1.0 g/L



SCAN TO VIEW ONLINE

this.wine/v/VT-RDCKUJOTS

VIÑA KOYLE

WINEMAKING

VINEYARD

We chose this place because it has a Mediterranean microclimate on the Andean foothills. Our vineyards are influenced by the constant and fresh breezes that come down from the mountains and our well-drained soils have a clay texture with volcanic rocks and colluvial stones that deliver unique minerals giving the right balance to our vines.

The 2022 Koyle Sauvignon Blanc was produced with grapes from two vineyards, 9 and 20 kilometers away from the sea with granite and limestone soils, and both with influence from the sea and minerals from these old coastal soils.

Double Guyot.

It is through a biodynamic approach that we have found the best way to get intimately close to the expression of nature. Through achieving balance, we obtain unique wines that express the harmony found in unifying the cosmic and terrestrial world. We respect the ecosystem, natural cycles and the dedication of human work to achieve wines of excellence.

WINEMAKING

Stainless steel fermentation, 3 months over the lees before bottling. The fresh wine was fermented in stainless steel with indigenous yeasts and was kept with lees for 4 months.