

Koyle Costa La Flor Sauvignon Blanc

THE FACTS

COUNTRY: Chile
REGION: Central Valley - Chile
APPELLATION: Colchagua Valley
CEPAGE: 100% Sauvignon Blanc
WINEMAKING: Stainless steel fermentation, 3 months on the lees before bottling.
ALCOHOL BY VOLUME: 12.5%
AGING: 3 months on lees

THE STORY

Viña Koyle was born from the tradition that the family Undurraga carry in their blood; a family dedicated to winemaking for more than six generations, started by Francisco Undurraga Vicuña in 1885. In 2006, Alfonso Undurraga Mackenna bought the Los Lingues estate and immediately began with his son, Cristobal, to plant the mountains with red grape varieties, starting the story of Koyle Family Vineyards. Koyle is dedicated to making wines of origin with a pure expression of terroir achieved through Biodynamic agriculture.

THE ADJECTIVES

OVERALL: Tropical & Fresh
AROMAS / FLAVORS: White peach, lemon peel, pineapple, ginger, sea breeze
MOUTHFEEL: Balanced & Clean

THE SELLING POINTS

AWARDS: 92pts Robert Parker
SUSTAINABILITY: Certified Organic, Vegan
PAIRINGS: Lobster w/ drawn butter, crab cakes w/ remoulade, egg & gruyere souffle, poached fish

