

## 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:**

The 2020 vintage is a pale steely yellow with aromas of lime, rue (herbal orange), grapefruit and gunpowder. Featuring good fat in the mouth and heightened freshness, it ends with a lime-infused finish. A profound flavorful white with a tropical kick. Very competitive at the price.

*Vinous (2020 Vintage)*

A fruity white with passion fruit, lime cordial and melon on the nose. It's medium-bodied with crisp acidity and plenty of tropical-fruit and cordial notes.

*James Suckling (2020 Vintage)*

The 2019 La Flor Costa Sauvignon Blanc was produced with grapes from San Antonio (of which Leyda is a sub-appellation) on the coastal mountain range 20 kilometers away from the ocean, where the soils are rich in granite. It fermented mostly in stainless steel, with 20% of the volume fermented in concrete egg. It was kept with the lees for four months. It has aromas of white flowers and citrus with the austerity of the granite, which is already noticeable on the nose as well as in the texture and the linear, clean palate. This wine is certified organic and they work biodynamically. It ends dry and with an almost salty twist. 2019 was a warmer year, more in the style of 2017. This is a new wine that started in 2018. 12,000 bottles produced. It was bottled in July 2019.

*Robert Parker – The Wine Advocate*

**Enjoy with:**

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.

**Certification:**

Ecocert S.A.



**Robert Parker - Wine Advocate**

91 Points  
Vintage: 2020

**vinous Vinous**  
92 Points  
Vintage: 2020



**James Suckling**

90 Points  
Vintage: 2020



**Robert Parker - Wine Advocate**

91 points  
Vintage: 2019

**EUROPEAN OFFICE:**

Cartagena, SPAIN  
pilar@NaturalMerchants.com

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

**NORTH AMERICAN OFFICE:**

Oregon USA  
ed@NaturalMerchants.com

Tel: 1.530.554.2333  
Fax: 1.866.784.0422