

# 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

