



Best Value
Cabernet 2009
Carmenere 2009
Wine Spectator 2012

90 Points

Cabernet Sauvignon 2010
Descorchados 2012

IWSC London 2011

Syrah 2010
Silver Medal

Gold Medal & Top V

Syrah 2009
Syrah Du Monde

Best Buy

Cabernet 2009
Wine Enthusiast

90 Points

Syrah 2007 - 2008
Wine Spectator

Best Buy

Wine Enthusiast 2011
Cabernet Sauvignon 2010

Best Buy & Top 100 wine winners

Wine Enthusiast 2011
Merlot 2010
89 Points Stephen Tenzer 2011
Judge Choice Wine Access Canada 2011

88 Points

Wine Spectator Nov 2010
Carmenere 2010

LA JOYA

RESERVE



Cabernet Sauvignon

Merlot

Carménère

Syrah

	Cabernet Sauvignon	Merlot	Carménère	Syrah
Vintage	2010	2010	2010	2010
Source	Chile	Chile	Chile	Chile
Vineyards	Colchagua Valley	Colchagua Valley	Colchagua Valley	Colchagua Valley
Harvest	2 ^a week of April	1st and 2nd week of April	4 th week of April	4 ^a week of April
Age of vines	15-8 years	15 years	8-15 years	8 years
Alcohol	14.3°	13.6°	14.1°	14.5°
pH	3,3 (pH: 3,6)	3,35 (ph 3,46)	3,34 (pH3,5)	3,34 (pH3,5)
Sugar	2.37 gr/lit	2.16 gr/lit	2,96 gr/lit	2,8 gr/lit
Content	750 ml	750 ml	750 ml	750 ml
Total Ac. (expressed in sulfuric)	3.3	3.35	3.34	3.34

Tasting Notes



BISQUERTT

Family Vineyards

Av. del Cóndor Sur 590
Piso 2 - of. 201
Ciudad Empresarial
Huechuraba
Santiago - Chile



This classically styled Cabernet Sauvignon has aromas and flavours of blackberries, cherries, and cassis, with subtle notes of cloves and nutmeg. Rich and full-bodied, an ideal companion for steak, grilled vegetables, or pork chops.

Marry with meat, strong sauces and red wine sauces.

Rojo violeta. Frutos negros, moras y crema de cassis, acompañan notas a clavo de olor y nuez moscada. Gran volumen e intensidad. Maridar carnes con salsas fuertes o salsas de vino rojo.

Red cherries and wild red fruit aromas with hints of sweet vanilla. Fruity. Marry with mushrooms, red wine sauces, stroganoff and beef Bourguignon.

Rojo cereza y rubíes. Aromas a frutos rojos silvestres, notas dulces a vainilla. Frutal. Maridar con salsas de vino rojo o champiñones. Stroganoff y beef Bourguignon.

This full-bodied Carmenera has aromas and flavours of blackberries, figs and notes of black pepper and black tea. The silky tannins, fresh acidity and rich fruit flavors, are ideal for spicy foods. Marry with spicy barbecue meats, blue cheeses such as Gorgonzola or parmesan cheese.

Rojos y tintes púrpuras. Aromas a mora e higos secos, notas a pàprika y pimienta negra. Sedoso y sabroso. Maridar con carnes condimentadas y a las brasas, quesos azules como Gorgonzola o parmesano.

This classically styled surah is Rich and fullbodied, with notes of blackberries, Black cherries and blueberries. The subtle savory spices round out the ripe fruit making it an excellent wine for roasted meats and vegetables with herbs. Marry with smoked meat and Ribs lamb.

Rojo con tintes violáceos. Aromas a berries, notas carnicas ahumadas y pan tostado. Gran volumen, sabores ahumados y persistencia frutal. Maridar con carnes ahumadas y Costillas de cordero.