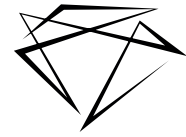


LA JOYA DE CHILE



LA JOYA
GRAN RESERVA

“Shining wonder from the earth,
may your color be a shelter for
disquieted gazes, may your texture
awaken the wish to caress life.”

In Marchihue, a terroir with singular characteristics, sea breezes cool our vineyards, giving them a unique and inimitable character. This is the origin of our true Joya—our Jewel—infused with our passion for excellence.

Variety	Carmenere
Vintage	2018
Appellation	Marchihue - Colchagua
Vineyard	Located in El Chequén Estate. 20-year old vineyard located 32 km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.
Climate	Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.
Soil	Very deep soil with far-reaching roots and a very high clay content.
Harvest	Manual and mechanized harvest, de-stemming in the field beginning the third week of April.
Fermentation	Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during Malolactic Fermentation.
Aging	50% in third- and fourth-fill barrels, 6 months.
Alcohol (%)	13,5
pH	3,59
Acidity (g/l)	3,09
Sugar (g/l)	2,3

Tasting Notes

Our Carmenère features a deep, bright and clear ruby red color, with medium body. The intense nose is driven by ripe red fruit like cherries and raspberries, with notes of green pepper, leather and smoke from aging in barrels. The mouth is balanced and elegant, with smooth and juicy tannins that give the wine a more persistent, classy finish.

Pairing Suggestions

La Joya Gran Reserva Carmenere is ideal for meat stews, stuffed pasta and semi-ripe cheeses.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards

www.bisquertt.cl

CARMENERE

