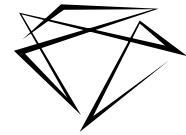


LA JOYA DE CHILE



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	Merlot
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	Medium-depth soil in a rock-clay mixture that helps retain water and promotes root growth.
Harvest	Manual and mechanized harvest, de-stemming in the field beginning the first week of March.
Fermentation	Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during Malolactic Fermentation.
Aging	25% in third- and fourth-fill barrels, concrete vats, 6 months.
Alcohol (%)	13,7
pH	3,46
Acidity (g/l)	3,5
Sugar (g/l)	3,9

Tasting Notes

Our Merlot features a red color with bright, clear purple hues, with medium body. The delicate nose is rich in red fruit like strawberries and other aromas like wild mushrooms and moist earth. In the mouth, the balanced acidity and floral aftertaste give the wine a more persistent and elegant finish.

Pairing Suggestions

La Joya Gran Reserva Merlot goes very well with pasta, white meats, fatty and fibrous fish, and semi-ripe goat cheese.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards

