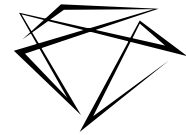


LA JOYA DE CHILE



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	Pinot Noir
Vintage	2018
Appellation	Casablanca
Vineyard	25-year old vineyard located 20 km from the ocean. VSP-trained vineyard. Automatic irrigation system.
Climate	Cool Mediterranean climate influenced by the Humboldt Current. Cloudy mornings and fresh ocean breeze.
Soil	Very old volcanic soil mixed with shallow alluvial and red clay deposits on the slopes.
Harvest	Manual harvest in the wee hours beginning the first week of April. The grapes are crushed without a roll, leaving 20% of the cluster untouched.
Fermentation	Fermentation in open stainless steel tanks and open oak barrels, with manual punching down and aeration. Malolactic fermentation in 100% used barrels.
Aging	Brief 6-month aging in second- and third-fill barrels.
Alcohol (%)	13,5
pH	3,61
Acidity (g/l)	3,43
Sugar (g/l)	2,9

Tasting Notes

Our Pinot Noir spends a quick 6 months aging in second- and third- fill barrels. It features a bright, clear ruby red color with discrete purple hues. The intense, fruit-driven nose features wild strawberries and mushrooms. The mouth is broad, silky and elegant, with outstanding notes of sour red fruit like cherries. The finish is elegant and persistent.

Pairing Suggestions

La Joya Gran Reserva Pinot Noir goes very well with grilled octopus with vegetables, roasted fatty fish, white game meat, and fresh goat cheese.

Recommended Serving
Autumn/Winter 12°C.

BISQUERTT

Family Vineyards

www.bisquertt.cl

PINOT NOIR



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Pinot Noir / 2018
D.O. VALLE DE CASABLANCA • CHILE
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