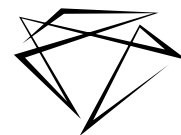


LA JOYA DE CHILE



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	Sauvignon Blanc
Vintage	2019
Appellation	Colchagua
Vineyard	Located in Ucuquer. 15-year old clonal vineyards trained in VSP system. 20 km from the ocean and 2 km from the Rapel river in an area with good ventilation. The ripening cycle is slow, with moderate temperatures.
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	Red clay in alluvial deposit layers with a granite matrix from the Coastal Range.
Harvest	Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the first week of March.
Fermentation	Fermentation in stainless steel tanks at an average temperature of 12°C.
Aging	Sediment removal during decantation and fine lees during post-fermentation.
Alcohol (%)	13,2
pH	3,1
Acidity (g/l)	3,7
Sugar (g/l)	1,33

Tasting Notes

Our Sauvignon Blanc is bright, clean straw yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity and the rich though moderate acidity gives the wine a more persistent and elegant finish.

Pairing Suggestions

La Joya Gran Reserva Sauvignon Blanc is a perfect match for delicate fish, lightly acidic ceviche and soft cheeses.

Recommended Serving
Serve at 10°C.

BISQUERTT

Family Vineyards

www.bisquertt.cl

SAUVIGNON BLANC

