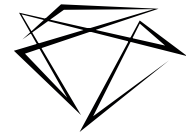


LA JOYA DE CHILE



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	Syrah
Vintage	2018
Appellation	Marchihue
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	Located in the western part of the field. Geologic soil. The granite and quartz of the mother rock mix with abundant clay.
Harvest	Manual harvest, de-stemming in the field beginning the third 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	
Alcohol (%)	25% in third- and fourth-fill barrels, concrete vats, 6 months.
pH	
Acidity (g/l)	13,8
Sugar (g/l)	3,48
	3,24
	3,4

Tasting Notes

Our Syrah features a bright, clear ruby red color with violet hues and medium body. The ripe nose is driven by black fruit like blackberries, plums and other berries, with subtle leather and animal hide notes and some toasted nuances from aging in barrels.

Pairing Suggestions

La Joya Gran Reserva Syrah is an excellent pairing for spit roasted or grilled lamb, cold cuts in general and ripe cheeses.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards

www.bisquertt.cl

SYRAH

