LA JOYA DE CHILE

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

he Single Vineyard line made with grapes from Marchihue, 32 km. from the Pacific Ocean, reaches the finest expression of each variety. Soils of quaternary origin, crumbling clay, and a climate known for its constant wind together produce exceptional grapes that give rise to wines with strong personality.

Cabernet Sauvignon Variety

Vintage 2017

Appellation Marchihue

Vineyard Located in El Chequén Estate. 20-

year old vineyard in which parcels are divided into small lots depending on soil type. Located on the west end of the Colchagua valley, 30 km from the coast. Mass selection planted on their own roots with VSP system. Automatic irrigation system. These vines customarily do not have a high vegetative mass.

Natural management without agrochemicals.

Climate Mediterranean climate with ocean

influence and temperatures ranging from 8° to 12°C in winter and from 18° to 29°C in summer. Average annual precipitation is about 500

Soil Mix of compact, rocky and sandy

clay soil of medium depth that favors root development.

Hand harvested beginning in the Harvest first week of April, in harvest

polygons or selected sectors of the blocks, with a table selection of

bunches.

Slow fermentation with little Fermentation

extraction, in oak foudres and stainless steel, with few pump-overs

and good oxygenation.

Aged in oak foudres and concrete Aging

receptacles for 12 months.

Alcohol (%) 14

рΗ 3,64

Acidity (g/l) 3,54

2,9 Sugar (g/l)

Tasting Notes

Our full-bodied Cabernet Sauvignon boasts a bright, clean ruby red color. Fruit-scented nose of ripe black fruit and black berries, some spices like pepper, the distinctive menthol hint of this variety, notes of tea leaves, tobacco, leather and smoke from barrel aging. Ample mouthfeel, balanced acidity and ripe, silky tannin. Elegant and persistent finish.

Pairing Suggestions

La Joya Single Vineyard Cabernet Sauvignon is the perfect match for fatty red meats on the bone. ripened cheeses and cold meats in general.

Recommended Serving Autumn/Winter 16°C.

BISQUERTT

Family Vineyards

