

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."

The 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.

Variety	Malbec
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 mm.
Soil	Soil of alluvial and colluvial origin on granite matrix. Mostly clay slopes with good water-holding capacity and prone to low yields.
Harvest	Manual harvest beginning the second week of April. Phased harvest on selected lots or lot sectors depending on yield and soil type. Bunches are carefully selected on sorting tables.
Fermentation	Sorting of bunches, fermentation in stainless steel vats, malolactic fermentation in cement vats not lined with epoxy and second-and third-fill barrels.
Aging	In vats and concrete tanks for 12 months.
Alcohol (%)	14
pH	3,59
Acidity (g/l)	3,8
Sugar (g/l)	2,77

Tasting Notes

Our Malbec reveals a deep, bright and clean ruby red color with violet hues. The nose is driven by lavender and dark flower notes, loads of ripe red and black fruit and mild mineral notes that enhance the complexity of aromas. The palate features balanced acidity, juicy and silky tannins, broad, fruity mouthfeel and a long, elegant finish.

Pairing Suggestions

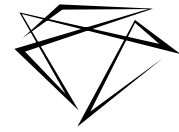
La Joya Single Vineyard Malbec marries well with meat or game stews, pasta, ripened cheeses and cold meats in general.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards

www.bisquertt.cl



LA JOYA

Single Vineyard



MALBEC