

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	Merlot
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	Red clay in alluvial deposit layers with a granite matrix from the Coastal Range. Rocky soil of alluvial origin, good drainage and depth that allows plants to grow into maturity without becoming dehydrated.
Harvest	Hand harvested beginning in the third week of April, in harvest polygons or selected sectors of the blocks, with a table selection of bunches.
Fermentation	Slow fermentation with little extraction, in oak foudres and stainless steel, with few pump-overs and good oxygenation.
Aging	Aged in oak foudres and concrete receptacles for 12 months.
Alcohol (%)	14
pH	3,68
Acidity (g/l)	3,43
Sugar (g/l)	2,89

Tasting Notes

Our full-bodied Merlot boasts a bright, clean ruby red color with violet shades. Fruit-scented nose of ripe black fruit and black berries, notes of tea leaves, tobacco, leather and smoke from barrel aging. Ample mouthfeel, balanced acidity and ripe, silky tannin. Elegant and persistent finish.

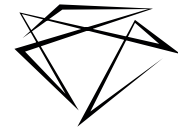
Pairing Suggestions

La Joya Single Vineyard Merlot is ideal to pair with pasta-based dishes, vegetable stews, oven-roasted or au-gratin fish and ripened goat cheese.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards



LA JOYA

Single Vineyard



MERLOT