



# LA JOYA

GRAN RESERVA

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	: Gewürztraminer
Vintage	: 2019
Appellation	: Colchagua / Marchihue / El Chequén.
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	: Shallow rocky soil mixed with compact clay.
Harvest	: Mechanized night-time harvest 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 (%)	: 13,5
pH	: 2,95
Acidity (g/l)	: 3,8
Sugar (g/l)	: 1,45
Tasting Notes	: Our Gewürztraminer is bright, clean golden yellow in color, with medium body. The intense nose is reminiscent of white flowers and jasmines with white fruit like peaches, apricots and quince. 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 Gewürztraminer is the perfect match for Thai food and sushi, cheeses and fruit jams as after dinner.
Recommended Serving	: 10°C