



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	: Merlot
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	: Medium-depth soil in a rock-clay mixture that helps retain water and promotes root growth.
Harvest	: Manual and mechanized 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	: 25% in third- and fourth-fill barrels, concrete vats, 6 months.
Alcohol (%)	: 14
pH	: 3,68
Acidity (g/l)	: 5,13
Sugar (g/l)	: 3,62
Tasting Notes	: Our Merlot features a red color with bright, clear purple hues, with medium body. The delicate nose is rich in red fruit like strawberries and other aromas like wild mushrooms and moist earth. In the mouth, the balanced acidity and floral aftertaste give the wine a more persistent and elegant finish.
Pairing Suggestions	: La Joya Gran Reserva Merlot goes very well with pasta, white meats, fatty and fibrous fish, and semi-ripe goat cheese.
Recommended Serving	: Autumn/Winter 16°C. Spring/Summer: 13°C.