



# 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	: Pinot Noir
Vintage	: 2018
Appellation	: Casablanca
Vineyard	: 25-year old vineyard located 20 km from the ocean. VSP-trained vineyard. Automatic irrigation system.
Climate	: Cool Mediterranean climate influenced by the Humboldt Current. Cloudy mornings and fresh ocean breeze.
Soil	: Very old volcanic soil mixed with shallow alluvial and red clay deposits on the slopes.
Harvest	: Manual harvest in the wee hours beginning the first week of April. The grapes are crushed without a roll, leaving 20% of the cluster untouched.
Fermentation	: Fermentation in open stainless steel tanks and open oak barrels, with manual punching down and aeration. Malolactic fermentation in 100% used barrels.
Aging	: Brief 6-month aging in second- and third-fill barrels.
Alcohol (%)	: 13,5
pH	: 3,61
Acidity (g/l)	: 3,43
Sugar (g/l)	: 2,9
Tasting Notes	: Our Pinot Noir spends a quick 6 months aging in second- and third- fill barrels. It features a bright, clear ruby red color with discrete purple hues. The intense, fruit-driven nose features wild strawberries and mushrooms. The mouth is broad, silky and elegant, with outstanding notes of sour red fruit like cherries. The finish is elegant and persistent.
Pairing Suggestions	: La Joya Gran Reserva Pinot Noir goes very well with grilled octopus with vegetables, roasted fatty fish, white game meat, and fresh goat cheese.
Recommended Serving	: 12°C

