



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	: Syrah
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	: Located in the western part of the field. Geologic soil. The granite and quartz of the mother rock mix with abundant clay.
Harvest	: Manual harvest, de-stemming in the field beginning the fourth 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 (%)	: 14,2
pH	: 3,76
Acidity (g/l)	: 5,06
Sugar (g/l)	: 2,64
Tasting Notes	: Our Syrah features a bright, clear ruby red color with violet hues and medium body. The ripe nose is driven by black fruit like blackberries, plums and other berries, with subtle leather and animal hide notes and some toasted nuances from aging in barrels.
Pairing Suggestions	: La Joya Gran Reserva Syrah is an excellent pairing for spit roasted or grilled lamb, cold cuts in general and ripe cheeses.
Recommended Serving	: Autumn/Winter 16°C. Spring/Summer: 13°C.



BISQUERTT

Family Vineyards