



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	: Chardonnay
Vintage	: 2020
Appellation	: Colchagua / Litueche / Ucuquer.
Vineyard	: 15-year old clonal vineyards trained in VSP system. 20 km from the ocean and 2 km from the Rapel river in an area with good ventilation. The ripening cycle is slow, with moderate temperatures.
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	: Red clay in alluvial deposit layers with a granite matrix from the Coastal Range.
Harvest	: Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, 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. 20% fermented in 600-liter French oak barrels.
Alcohol (%)	: 13,2
pH	: 3,29
Acidity (g/l)	: 5,54
Sugar (g/l)	: 1
Tasting Notes	: Our Chardonnay is bright, clear golden yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle tropical fruit notes of pineapple and passion fruit. The mouth is slightly creamy from the 20% wine aged in French barrels, giving it a more persistent and classy finish.
Pairing Suggestions	: La Joya Gran Reserva Chardonnay goes remarkably well with fatty fish, seafood au gratin, white meats, and semi-ripe cheeses.
Recommended Serving	: 10°C

