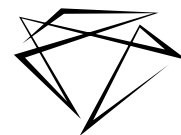# LA JOYA DE CHILE

LA JOYA

GRAN RESERVA

"Shining wonder from the earth, may your color be a shelter for disquieted gazes, may your texture awaken the wish to caress life."

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	Cabernet Sauvignon
Vintage	2018
Appellation	Marchihue - Colchagua
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-to-shallow depth soil with a mixture of clay and sandstone in a rocky profile of granite and alluvial origin.
Harvest	Manual and mechanized harvest, de-stemming in the field beginning the first week of April.
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 (%)	13,7
pH	3,61
Acidity (g/l)	3,34
Sugar (g/l)	3,2

Tasting Notes
Our Cabernet Sauvignon is bright, clean ruby red in color, with medium body. The intense, nose is rich in ripe black fruit like blackberries, some menthol and pepper. Aging in barrels adds subtle smoke and leather aromas. In the mouth, the balanced acidity gives the wine a more persistent and elegant finish.

Pairing Suggestions
La Joya Gran Reserva Cabernet Sauvignon is a great pairing for fatty red meats, ripe cheeses or strong-flavored cold cuts.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT
Family Vineyards