

LA JOYA DE CHILE

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

The Single Vineyard line made with grapes from Marchihue, 32 km. from the Pacific Ocean, reaches the finest expression of each variety. Soils of quaternary origin, crumbling clay, and a climate known for its constant wind together produce exceptional grapes that give rise to wines with strong personality.

Variety	Carmenere
Vintage	2016
Appellation	Marchihue
Vineyard	Located in El Chequén Estate. 20-year old vineyard in which parcels are divided into small lots depending on soil type. Located on the west end of the Colchagua valley, 30 km from the coast. Mass selection planted on their own roots with VSP system. Automatic irrigation system. These vines customarily do not have a high vegetative mass. Natural management without agrochemicals.
Climate	Mediterranean climate with ocean influence and temperatures ranging from 8° to 12°C in winter and from 18° to 29°C in summer. Average annual precipitation is about 500 mm.
Soil	Fertile, very deep soil with far-reaching roots and mostly composed of clay. Granite matrix.
Harvest	Manual harvest beginning the third week of April. Phased harvest on selected lots or lot sectors depending on yield and soil type. Bunches are carefully selected on sorting tables.
Fermentation	Slow fermentation without over-extraction in stainless steel and oak vats with pumping over and good aeration.
Aging	In vats, second- and third-fill barrels and concrete vats for 12 months.
Alcohol (%)	14
pH	3,6
Acidity (g/l)	3,55
Sugar (g/l)	2,89

Tasting Notes

Our full-bodied Carmenere displays a deep and bright ruby red color. The nose is intense, fresh and loaded with fruit like cherries, and raspberries. Notes of flowers, tea leaves, and a hint of leather and smoke from the barrel. The palate is smooth, the tannins are silky, round and juicy, and the acidity is well-balanced. A mocha aftertaste leads to a long, elegant finish.

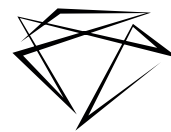
Pairing Suggestions

La Joya Single Vineyard Carmenere pairs to perfection with Chilean cuisine, like smoked pork rack, corn and meat pie, semi-aged and ripened cheeses and cold meats in general.

Recommended Serving
Autumn/Winter 16°C.

BISQUERTT

Family Vineyards



LA JOYA
Single Vineyard



CARMENERE