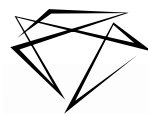


LA JOYA EXTRA BRUT

SPARKLING WINE



LA JOYA
Extra Brut

Category	Extra Brut
Variety	100% Chardonnay
Origin	Colchagua
Method	Charmat
Vinification	Manual harvest starting the third week of February. Gentle pressing of grapes at low temperature. Cold fermentation at 12°C for 15 days.
Second Fermentation	At 12°-16°C during 20 days to reach a pressure of 6 bar followed by addition of fine lees and bâtonnage for 20 days. Addition of expedition liquor, isobaric filtration and bottling at 0-1°C at 4.5-5 bar.
Alcohol (%)	12,5
pH	3,32
Acidity (g/l)	3,04
Sugar (g/l)	4,75
Tasting Notes	This refreshing 100% Chardonnay-based sparkling wine reveals a pale crystal yellow color and tiny, persistent bubbles forming a delicate crown. Fresh and fruity aromas, with notes of white peach and apple. On the palate, it is delightful, elegant, and balanced, with a long and dry finish.
Pairing Suggestions	Serve as an aperitif or as a pairing for fish and seafood. Also pairs well with sushi and white fish cebiche, cheeses, and cold creams.
General Characteristics	<p>The grapes used in this wine are sourced from a vineyard in Litueche, 20 km from the ocean in the coastal area of Colchagua, where the influence of the sea and river Rapel helps mitigate extreme temperatures and favors the morning fog that serves as protection against frost. The permanent ocean breeze is also a shield against fungi and disease, favors slow ripening, and preserves the natural acidity and aromas of grapes.</p> <p>Vinification takes place in isobaric tanks under controlled pressure and temperature conditions, which leads to the production of a high quality, fresh and natural sparkler to which only yeasts and expedition liquor are added.</p>

BISQUERTT

Family Vineyards



EXTRA BRUT