



# LA JOYA

*Single Vineyard*

Each wine is made with grapes selected from a specific block and soil from our ungrafted vines in El Chequén, 32 km from the Pacific Ocean, giving the wines a sense of origin and a distinct character. 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 : Carmenera

Vintage : 2018

Apellation : Marchihue / El Chequén

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 : Hand harvested beginning in the first week of April, in harvest polygons or selected sectors of the blocks, with a table selection of bunches.

Fermentation : Slow fermentation with little extraction, in oak foudres and stainless steel, with few pump-overs and good oxygenation.

Aging : Aged in oak foudres and concrete receptacles for 12 months.

Alcohol (%) : 14°

pH : 3,73

Acidity (g/l) : 3,32

Sugar (g/l) : 2,24

Tasting Notes : Our full-bodied Carmenera 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 Carmenera 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.  
Spring/Summer: 13°C.