



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	: Merlot
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	: Red clay in alluvial deposit layers with a granite matrix from the Coastal Range. Rocky soil of alluvial origin, good drainage and depth that allows plants to grow into maturity without becoming dehydrated.
Harvest	: Hand harvested beginning in the second 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	: 3,72
Acidity g/l	: 3,28
Sugar (g/l)	: 1,73
Tasting Notes	: Our full-bodied Merlot boasts a bright, clean ruby red color with violet shades. Fruit-scented nose of ripe black fruit and black berries, notes of tea leaves, tobacco, leather and smoke from barrel aging. Ample mouthfeel, balanced acidity and ripe, silky tannin. Elegant and persistent finish.
Pairing Suggestions	: La Joya Single Vineyard Merlot is ideal to pair with pasta-based dishes, vegetable stews, oven-roasted or au-gratin fish and ripened goat cheese.
Recommended Serving	: Autumn/Winter 16°C. Spring/Summer: 13°C.