

LA JOYA EXTRA BRUT

SPARKLING WINE

Category	Extra Brut
Variety	100% Cinsault
Origin	Itata Valley, Dry Land Area
Method	Charmat
Vinification	Manual harvest starting the first week of March. 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.
Alcohol (%)	11,5
pH	3,1
Acidity (g/l)	6,5
Sugar (g/l)	6
Tasting Notes	This refreshing 100% Cinsault-based sparkling reveals a pale pink color and tiny, persistent bubbles forming a delicate crown. Fresh and fruity aromas, with notes of red fruit that reminds of cherry and raspberry. On the palate, it is 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	The grapes used in this wine are sourced from a vineyard located in the dry interior of the Itata Valley, 20 km from the Pacific Ocean. Its soil is made up of granite from the coastal mountains with some quartz and medium-low clay content.



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BISQUERTT
Family Vineyards