

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	<p>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.</p> <p>Its soil is made up of granite from the coastal mountains with some quartz and medium-low clay content.</p>



EXTRA BRUT

BISQUERTT
Family Vineyards