



BISQUERTT

Family Vineyards

Variety	: Chardonnay	Alcohol (%)	: 13,3
Vintage	: 2022	pH	: 3,78
Appellation	: Colchagua / Litueche / Viñedos de Ucuquer.	Acidity (g/L)	: 3,18
		Sugar	: 2,96

Vineyard	: Located in El Chequén Estate. 20-year old vineyard located 32 km from the ocean. Ungrafted, VSP- trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.
Climate	: Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.
Soil	: Shallow rocky soil mixed with compact clay.
Harvest	: Mechanized night-time harvest beginning the second week of March.
Fermentation	: Fermentation in stainless steel tanks at an average temperature of 12°C.
Aging	: Sediment removal during decantation and fine lees during post fermentation.

Tasting Notes : Our Chardonnay is bright, clear golden yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle tropical fruit notes of pineapple and passion fruit.

The mouth is slightly creamy from the 20% wine aged in French barrels, giving it a more persistent and classy finish.

Pairing Suggestions : La Joya Gran Reserva Chardonnay goes remarkably well with fatty fish, seafood au gratin, white meats, and semi-ripe cheeses.

Recommended Serving : 10°C