



BISQUERTT

Family Vineyards

Variety	: Malbec	Alcohol (%)	: 14,0
Vintage	: 2020	pH	: 3,67
Appellation	: Colchagua / Marchihue / El Chequén	Acidez (g/L)	: 5,62
		Azúcar	: 2,94

Wineyard : 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 : Soil of alluvial and colluvial origin on granite matrix. Mostly clay slopes with good water-holding capacity and prone to low yields.

Harvest : Manual harvest beginning the second week of April. Phased harvest on selected lots or lot sectors depending on yield and soil type. Bunches are carefully selected on sorting tables.

Fermentation : Sorting of bunches, fermentation in stainless steel vats, malolactic fermentation in cement vats not lined with epoxy and second-and third-fill barrels.

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

Tasting Notes : Our Malbec reveals a deep, bright and clean ruby red color with violet hues. The nose is driven by lavender and dark flower notes, loads of ripe red and black fruit and mild mineral notes that enhance the complexity of aromas. The palate features balanced acidity, juicy and silky tannins, broad, fruity mouthfeel and a long, elegant finish.

Pairing suggestions : La Joya Single Vineyard Malbec marries well with meat or game stews, pasta, ripened cheeses and cold meats in general.

Recommended serving : Autumn/Winter 16°C.
Spring/Summer: 13°C.