



Variety	: Cabernet Sauvignon	Alcohol (%)	: 14
Vintage	: 2021	pH	: 3,75
Appellation	: Colchagua / Marchihue / El Chequén	Acidez (g/L)	: 4,81
		Azúcar	: 3,35

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 8º to 12ºC in winter and from 18º to 29ºC in summer. Average annual precipitation is about 500 mm.

Soil : Mix of compact, rocky and sandy clay soil of medium depth that favors root development.

Harvest : Hand harvested beginning in the third 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.

Tasting Notes : Our full-bodied Cabernet Sauvignon boasts a bright, clean ruby red color. Fruit-scented nose of ripe black fruit and black berries, some spices like pepper, the distinctive menthol hint of this variety, 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 Cabernet Sauvignon is the perfect match for fatty red meats on the bone, ripened cheeses and cold meats in general.

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