



Variety	: Carmeneré	Alcohol (%)	: 14
Vintage	: 2022	pH	: 3,72
Appellation	: Colchagua / Marchihue	Acidity (g/L)	: 4,79
		Sugar	: 2,64

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 : Fertile, very deep soil with far-reaching roots and mostly composed of clay. Granite matrix.

Harvest : Hand harvested beginning in the second week of April, in harvest polygons or selected sectors of the blocks, with a table selection of bunches.

Fermentation : Slow fermentation without overextraction, in stainless steel, with low pump-overs and good aeration.

Aging : Aged in foudres 2.500 lts and 20% in cement eggs for 12 months.

Tasting Notes : Our Carmeneré has a deep ruby-red color, clean and bright. The intense nose is fresh and fruity, dominated by red fruits such as cherry and raspberry together with black pepper and tea leaves. The palate is smooth with silky, rounded, juicy tannins, balanced acidity, and an aftertaste of mocha, following by a long, elegant finish.

Pairing suggestions : La Joya Single Vineyard Carmeneré pairs to perfection with Chilean cuisine, like smoked pork rack, corn and meat pie, semi-aged and ripened cheeses and cold meats in general.

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