



Variety	: Cabernet Sauvignon	Alcohol (%)	: 14
Vintage	: 2022	pH	: 3,44
Appellation	: Colchagua / Marchihue	Acidez (g/L)	: 5,05
		Azúcar	: 3,93

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 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 and concrete tanks, 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 Cabernet Sauvignon has a ruby-red color, clean and bright. The complex nose shows ripe black fruit together with pepper and notes of tea leaves and tobacco thanks to the aging process. The wine is broad on the palate, with balanced acidity, ripe, silky tannins, and a long, elegant 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.