



Variety	: Sauvignon Blanc	Alcohol (%)	: 13
Vintage	: 2023	pH	: 3,00
Appellation	: Colchagua	Acidity (g/L)	: 5,33
		Sugar	: 1,51

Vineyard : 15-year old clonal vineyards trained in VSP system. 20 km from the ocean and 2 km from the Rapel river in an area with good ventilation. The ripening cycle is slow, with moderate temperatures.

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 : Red clay in alluvial deposit layers with a granite matrix from the Coastal Range.

Harvest : Mechanized night-time harvest. Harvest in two phases 8 days apart from each other, 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 Sauvignon Blanc is bright, clean straw yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity and the rich though moderate acidity gives the wine a more persistent and elegant finish.

Pairing Suggestions : La Joya Gran Reserva Sauvignon Blanc is a perfect match for delicate fish, lightly acidic cebiche and soft cheeses.

Recommended Serving : 10°C