



BISQUERTT

Family Vineyards

Variety	: Syrah	Alcohol (%)	: 13,5
Vintage	: 2023	pH	: 3,44
Appellation	: Colchagua	Acidity (g/L)	: 5,11
		Sugar	: 3,46

Vineyard	: Vineyards located in the area of Pumanque, 25 km from the coast. Vertically-trained vines with computerized irrigation.
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	: Soils of decomposed granite with clay, good water retention and medium depth.
Harvest	: Manual harvest, de-stemming in the field beginning the fourth week of March.
Fermentation	: Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during Malolactic Fermentation.
Aging	: 25% in third- and fourth-fill barrels, concret tanks, 6 months.

Tasting Notes	: Our Syrah features a bright, clear ruby red color with violet hues and medium body. The ripe nose is driven by black fruit like blackberries, plums and other berries, with subtle leather and animal hide notes and some toasted nuances from aging in barrels.
Pairing Suggestions	: La Joya Gran Reserva Syrah is an excellent pairing for spit roasted or grilled lamb, cold cuts in general and ripe cheeses.
Recommended Serving	: Autumn/Winter 16°C. Spring/Summer: 13°C.