



LA JUNTA

D.O. CURICÓ • CHILE

CARMÉNÈRE
AMIGO PERRO
2020

D.O. Curicó Valley

PH: 3,70

Acidity: 5,06 gr/l

Alcohol: 13,0°

Residual sugar: 2,80 gr/l



Bright cherry-red in color. The nose offers good fruit expression with standout notes of cherries, plums, and herbs, such as rosemary. Smooth and refreshing on the palate with medium structure and subtle peppery notes.

CURICÓ VALLEY

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. The valley is alluvial in origin, with loam-textured soils that change to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F makes this a privileged winegrowing valley.

VINIFICATION

The grapes are harvested in late April and early May and taken to the winery in 450 kg bins. The clusters are destemmed and the berries crushed and deposited into temperature-controlled stainless steel tanks and kept at 12°C (54°F) for 2–4 of pre-fermentation maceration to extract the full fruit character. Alcoholic fermentation follows at 26–28°C (79–82°F) with 7 days of pumpovers. Lastly, a portion of the blend is aged in French oak. Conditions are then controlled to encourage malolactic fermentation and the wine is stored in temperature-controlled tanks prior to bottling.

AWARDS



FOOD MATCH



Game
birds



White
meats



Pasta
dishes

BEST SERVED AT

16°C / 61°F



Bottles of La Junta use 40% of recycled glass and recycled cardboard boxes for packaging

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