



**LA JUNTA**

D.O. CURICÓ • CHILE

**CABERNET  
SAUVIGNON**  
**AMIGO PERRO**  
**2019**

**D.O. Curicó Valley**

**PH:** 3,68

**Acidity:** 5,20 gr/lit

**Alcohol:** 13,0°

**Residual sugar:** 2,22 gr/lit



*A clean bright cherry red color. Crisp and clean on the nose, fruit forward with ripe berries combined with toasted coffee notes.*

*Smooth on the palate, with a medium attack and structure that offers good balance and friendly tannins.*

**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**

Harvest begins in the second week of April, with the grapes picked into 450 kg bins and taken to the winery. The clusters are destemmed and the berries crushed and deposited into temperature-controlled stainless steel tanks to undergo classic vinification with 2 to 4 days of pre-fermentation maceration. Alcoholic fermentation then begins, with pumpovers for 7 to 10 days at temperatures ranging from 26–28°C (79–82°F). Finally, the solids are separated and one portion is racked to stainless steel tanks to preserve the full character of the fruit and another portion is aged in French oak. Conditions are then controlled to encourage malolactic fermentation and the wine is stored in temperature-controlled tanks until bottling.

**FOOD MATCH**



Grilled  
Meat



Deer



Pasta with  
hearty tomato  
sauce.

**BEST SERVED AT**

16 - 18°C (61°–64°F).



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

LAJUNTAWINES.COM