



LA JUNTA

D.O. CURICÓ • CHILE

ROSÉ
AMIGO PERRO
2021

D.O. Curicó Valley

PH: 3,30

Acidity: 6,07 gr/Lt (H2SO4)

Alcohol: 13°

Residual sugar: 1,79 gr/Lt



Bright pale pink color. Clean nose, fresh and fruity which include strawberries and plums. The palate is smooth with soft tannins, sweet and balanced with the acidity in perfect harmony.

CURICÓ VALLEY

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. This 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 offers privileged conditions for winegrowing.

VINIFICATION

The grapes are harvested in mid-April, and taken into the winery in 450 kg bins. The clusters are destemmed, berries are crushed and deposited into temperature-controlled stainless steel tanks where it is chilled to 10 °C for 10-12 hours maceration to obtain the desired color and full fruit character. This wine is then drained into a settling tank where it becomes a static settling for 24 hours to remove solids and thus make a clean fermentation. This is done at a temperature of 14 to 16 °C for 10 to 12 days. Finally, the wine is stabilized and filtered before bottling.

FOOD MATCH



Desserts



Appetizers



Fresh starters
& sides

BEST SERVED AT

12°C



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

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