



LA JUNTA

D.O. CURICÓ • CHILE

**SAUVIGNON
BLANC**
AMIGO PERRO
2021

D.O. Curicó Valley
PH: 3,20
Acidity: 5.21 gr/lt
Alcohol: 13°
Residual sugar: 2,0 gr/lt



Pale yellow color with greenish highlights. A young, fruity wine with tropical notes, crisp and expressive on the nose. The palate is smooth with a rich acidity that is remarkably refined and refreshing.

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 late February through early March and picked in the mornings to preserve their freshness. After destemming, the berries are crushed and chilled to 10°C (50°F). The juice is separated from the solids with a pneumatic press and then undergoes static clarification followed by fermentation. The clean juice is slow-fermented at 13°–15°C (55°–59°F) for 12 to 15 days. Finally, the wine is stabilized and filtered before bottling to preserve all of its qualities.

AWARDS



FOOD MATCH



Salads



Fresh
shellfish



Ceviche

BEST SERVED AT

10 a 12°C (50°–54°F)



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

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