



**LA JUNTA**

D.O. CURICÓ • CHILE

**SAUVIGNON  
BLANC**  
**MOMENTOS, RESERVE  
2021**

D.O. Curicó Valley  
PH: 3,20  
Acidity: 3,41 gr/lit H 2SO4  
Alcohol: 12,5°  
Residual sugar: 2,0 gr/lit



*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.*

**VINIFICATION**

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.

**FOOD MATCH**



Salads of  
any kind



Fresh  
shellfish



Ceviche

**BEST SERVED AT**

10°–12°C (50°–54°F)

**CELLARING POTENTIAL**

3 Years



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

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