



LA JUNTA

D.O. CURICÓ • CHILE

**CABERNET
FRANC**
GRAND RESERVE
2017

D.O Curicó Valley
pH: 3,40
Acidity: 5,52 gr/lt
Alcohol: 14,0°
Residual sugar: 2,5-3,2 gr/lt
Yield / hectare: 10 tons



Our Cabernet Franc is intense cherry-red in color. Aromas of berries, fresh herbs and mint over a fruit base, with notes of tobacco and smoke as a product of barrel aging. Elegant on the palate, with nice complexity and a persistent finish.

VINIFICATION

The grapes were handpicked in April and taken to the winery in 15 kg cases, where they were gently crushed and deposited in stainless steel tanks. 100% of the fruit was cold soaked at 10° C (50°F) for five days to extract more color and fruit flavors. Alcoholic fermentation was carried out at 28°–30°C (79°–86°F) with two pumpovers and punchdowns daily.

Post-fermentation maceration lasted 15 to 20 days, depending on the development of each individual batch. Following this, 80% of the wine was aged in first- and second-use French oak barrels to round out the wine and produce well-rounded tannins. Once the final blend was obtained, the wine was naturally decanted and lightly filtered before bottling.

AWARDS



FOOD MATCH



Steak



Deer



Beef
Empanadas

BEST SERVED AT
16°–18° C (61°–64°F)

CELLARING POTENTIAL
6-8 Years



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

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