



LA JUNTA

D.O. CURICÓ • CHILE

**CABERNET
SAUVIGNON**
GRAND RESERVE
2018

D.O Valle de Curicó

PH: 3.56

Alcohol: 14°

Acidity: 5,10 gr/lt

Residual sugar: 3,5 gr/lt

Yield / hectare: 10 tons.



Our Cabernet Sauvignon comes from the Curicó Valley, which endows it with very good concentration. A deep ruby red in color, with notes of berries, plums, blackcurrant, and mint on the nose.

Crisp, smooth, consistent and very fruity on the palate, with a slightly smoky finish. A well-structured, balanced wine with ripe tannins.

VINIFICATION

The grapes come from blocks that are specifically defined and managed for our Cabernet. The grapes are hand-picked in late April and early May when they have achieved their optimum ripeness. They are transported to the winery in plastic 15 kg bins, then hand-sorted, partially crushed, and deposited in small, 9000-kg stainless steel tanks. The grapes were fermented in separate batches and underwent a pre-fermentation maceration at 10°C (50°F) for 7–10 days to improve the extraction of flavors and aromas.

Alcoholic fermentation was carried out at 28°–30° C (79°–86°F) with four pumpovers daily, followed by a 10-day post-fermentation maceration. The wine was then racked into first- and second-use French oak barrels and then aged, to lend complex and elegant notes and round out the tannins.

Finally, the barrels that are to be used for the final blend are selected. The wine decanted naturally during barrel aging and lightly filtered before bottling.

AWARDS



FOOD MATCH



Grilled
meat



Roast
lamb



Camembert
cheese



Roast
hams

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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