



**LA JUNTA**

D.O. CURICÓ • CHILE

**PETIT VERDOT**  
**GRAND RESERVE**  
**2018**

**D.O Curicó Valley**

**pH:** 3,55

**Acidity:** 5,02 gr/Lt

**Alcohol:** 14,0°

**Residual sugar:** 2,35 gr/Lt

**Yield / hectare:** 10 tons.



*Our Petit Verdot is dark red in color, with aromas of black fruit such as plums and cherries, with notes of musk and dark olives. The palate has rich dark chocolate flavors, firm tannings and a velvety texture with a mid palate. Aged for 12 months in French oak barrels.*

**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**



Quail



Chutneys



Pad thai

**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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