



LA JUNTA

D.O. CURICÓ • CHILE

PINOT NOIR
MOMENTOS, RESERVE
2020

Maule Valley

PH: 3,48

Acidity: 5,24 gr/lt

Alcohol: 13,0°

Residual sugar: 2,3 gr/lt

Yield / hectare: 10 tons



Deep ruby red in color with violet tones, good aromatic expression, evokes red berries and herbs that deliver great freshness and expression. Rounded and soft tannins and a clean aftertaste, with good persistence and rich acidity.

VINIFICATION

The grapes were harvested during end of March and early April and transported to the winery in plastic bins, where they were gently crushed and deposited in stainless steel tanks and chilled to 10°C (50°F) for 3 to 4 days to enhance color and aromas. Alcoholic fermentation was carried out at 13° to 16°C (55°–61°F) for 12 to 15 days. Post-fermentation maceration was also carried out for 2 to 5 days. Once the final blend was obtained, the wine was cold decanted and lightly filtered before bottling.

AWARDS



FOOD MATCH



Turkey



Pasta



Conger
fish



Feta Cheese

BEST SERVED AT

10 a 12° C (50°–54°F)

CELLARING POTENTIAL

4 Years



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

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