



**LA JUNTA**

D.O. CURICÓ • CHILE

**SYRAH 65%**  
**CARMÉNÈRE 35%**  
**MOMENTOS, RESERVE**  
**2020**

D.O Curicó Valley  
PH: 3,75  
Acidity: 5,25 gr/lit  
Alcohol: 13,5°  
Residual sugar: 3,60 gr/lit  
Yield / hectare: 10 tons



*Our blend Syrah / Carménère reserve is a very vibrant violet-red color. The Carménère excels big nose, giving freshness, fruitiness and complexity and the Syrah delivers power, structure, and concentration in the mouth.*

**VINIFICATION**

The grapes were hand-picked in April and taken in bins to the winery, where they were gently crushed and deposited in stainless steel tanks. Approximately 80% of the fruit underwent a pre-fermentation maceration at 10°C (50°F) for 5–7 days to enhance color extraction and maximize fruit flavors. Alcoholic fermentation was carried out at 28°–30° C (79°–86°F) with three pumpovers daily.

The duration of post-fermentation maceration depended on the development of each batch, and contact with the lees lasted for 15–20 days. After this maceration, 70% of the wine was aged for approximately six months in French oak barrels and 10% in American oak barrels to create a well-rounded wine and help round out the tannins. Once the final blend was obtained, the wine was naturally decanted and lightly filtered before being bottled.

**AWARDS**



**FOOD MATCH**



Steak  
mignon



Manchego  
cheese



Roasted  
vegetables

**BEST SERVED AT**

16 a 18° C (61°–64°F)

**CELLARING POTENTIAL**

4- 5 Years



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

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