



LA JUNTA

D.O. CURICÓ • CHILE

**VIOGNER 60%
SAUVIGNON BLANC 40%
MOMENTOS, RESERVE
2021**

D.O. Curicó Valley

PH: 3,29

Acidity: 5.32 gr/lt

Alcohol: 13,0°

Residual sugar: 4,5-6,0 gr/lt

Yield / hectare: 10 -12 tons.

An attractive vivid straw-yellow color, with intense delicate aromas led by floral tones of violet and geranium so typical of Viognier, accompanied by smooth tropical notes from the Sauvignon Blanc. Moderately intense on the palate, with notes of passion fruit re-emerging along with a slight acidity.

VINIFICATION

The grapes were picked in the early mornings from late February until early March and transported in bins to the winery, where they were destemmed and the berries crushed and chilled to 10°C/50°F to preserve their aromas. A pneumatic press separated the juice from the solids and the wine was clarified prior to fermentation. The clean juice was fermented at 14°–16°C (57–61°F). Each variety was fermented separately in order to preserve its varietal characteristics. A portion of the wine was fermented with wood. The final blend was then prepared in the proportions indicated above.

FOOD MATCH



Salads of
any kind



Fresh
shellfish



Cooked
shellfish



Gouda
cheese

BEST SERVED AT

10° a 12° C. (50°–54°F).

CELLARING POTENTIAL

3 Years



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

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