



**LA JUNTA**

D.O. CURICÓ • CHILE

**MERLOT**  
**AMIGO PERRO**  
**2017**

**D.O. Curicó Valley**  
**PH:** 3,62  
**Acidity:** 5,32 gr/lit (H2SO4)  
**Alcohol:** 13,0°  
**Residual sugar:** 2,8 gr/lit



*Bright ruby-red in color. Clean, crisp, and very fruity on the nose, with strawberries and plums foremost, mingling with ripe fruits and spices. Smooth on the palate with noble, semi-sweet tannins that balance perfectly with the acidity.*

**CURICÓ VALLEY**

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. This valley is alluvial in origin with loamy textured soils that change to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F makes this a privileged winegrowing valley.

**VINIFICATION**

The Merlot grapes are harvested in mid-April and they are taken to the winery in 450 kg bins. The clusters are destemmed and the berries crushed and deposited into temperature-controlled stainless steel tanks and chilled to 10°C (50°F) for 2 days of pre-fermentation maceration to extract the full fruit character. A classic vinification follows, with maceration through pumpovers over the course of 7 days. A pneumatic press separates the solids without pumping to preserve the full character and balance achieved. Finally, a portion of the new wine is aged in French oak. Conditions are then controlled to encourage malolactic fermentation and the wine is stored in temperature-controlled tanks prior to bottling.

**FOOD MATCH**



Pasta



Sauces with  
mushrooms



Mature  
Cheeses

**BEST SERVED AT**

16°C /61°F



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

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