



LA JUNTA

D.O. CURICÓ • CHILE

CARIGNAN
SUPER PREMIUM
2014

D.O Valle de Curicó
PH: 3.55 / 3.65
Acidity: 5.55
Alcohol: 14,0°
Residual sugar: 2.58
Yield / hectare: 10-12 tons



Our Carignan surprises with a deep pomegranate red color and berries aromas, like raspberry, blackberry, blueberry and plum. The finish is powerful, fresh and fruity, with integrated sweet and soft tannins

VINIFICATION

The grapes were picked in May 2014 and transported to the winery in plastic bins, where the vinification process started. The grapes were destemmed and deposited into small stainless steel tanks. The macerate prefermentation were between 10-12°C (50-53.6°F) up to 72 hours and the alcoholic fermentation was carried out at 26° - 28°C (78.8-82.4°F), with four pump-over per day. The fermentation lasted for 10 days, after this process it started a post fermentative maceration for 8 to 10 days more. The wine was aged in French oak barrels of two or three years old, fine grained barriques and different levels of roasting helped to round out the wine and contributed with the balance in the mouth. Once the final blend was done, the wine was decanted in cold and lightly filtered before bottling.

AWARDS



FOOD MATCH



Lamb



Red meat



Brie cheese

BEST SERVED AT
18° a 20° C.

CELLARING POTENTIAL
8 Years



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

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