



**LA JUNTA**

D.O. CURICÓ • CHILE

**ESCALERA**  
**ICON**  
**2012**

**D.O Curicó Valley**

**PH:** 3,4

**Acidity:** 5,74 gr/lit

**Alcohol:** 14,5°

**Residual sugar:** 2,0-2,5 gr/lit

**Yield / hectare:** 6 tons.



*Our ESCALERA is an intense dark red color with soft violet tints. The nose is complex, spicy notes intertwining with nuts, and also a delicate roasted black fruits starting to be present, these attributes appear in layers during aeration of the wine. Finally, in the mouth it is smooth with firm structure, but with soft tannins and gentle finish.*

**COMPOSITION**

20% PETIT VERDOT | 35% CARMENÈRE | 20% CABERNET SAUVIGNON | 25% SYRAH

**VINIFICATION**

The grapes were handpicked starting April 20th and gently transported to the winery in plastic bins, where the vinification process started. The grapes were destemmed and deposited into small stainless steel tanks. 100 % of the grapes were macerated at least for 5 days and up to 10 days, then fermented in stainless steel tanks. Alcoholic fermentation was carried out at 27° - 30°C (78-86°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



Roast and  
chuck loin



Spicy  
sauces

**BEST SERVED AT**

18° a 20° C.

**CELLARING POTENTIAL**

10 Years



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

LAJUNTAWINES.COM