



LA JUNTA

D.O. CURICÓ • CHILE

CARMÉNÈRE
MOMENTOS, RESERVE
2017

D.O. Curicó Valley
PH: 3,54
Acidity: 4,76 gr/Lt
Alcohol: 13,5°
Residual sugar: 3,30 gr/Lt
Yield / hectare: 12 tons.



Our Carmenera Reserve is a deep, dark red color. The nose is lively and expressive, with red fruit intermingled with subtle notes of white pepper and curry. On the palate this wine is well rounded, with moderate structure and a nice persistence.

VINIFICATION

The grapes were handpicked in the first half of May and transported to the winery in plastic bins, where they were crushed and deposited in stainless steel tanks. All the grapes were fermented immediately in stainless steel tanks. Alcoholic fermentation was carried out at 26°–30°C (79°–86°F) with three pumpovers daily.

As the grapes in this wine come from different blocks of the same vineyard, post-fermentation maceration time was adjusted to suit the development of each batch. Most batches were left in contact with the lees for an extended time that ranged from 7 to 15 days. Half of the wine was aged for six months in French oak barrels to round out the wine and add balance to the palate. Once the final blend was achieved, the wine was cold decanted and lightly filtered before bottling.

AWARDS



FOOD MATCH



Strong
Cheeses



Game
Birds



Pastas with
seasoned sauces

BEST SERVED AT

16°–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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