



LA JUNTA

D.O. CURICÓ • CHILE

**CABERNET
SAUVIGNON**
**MOMENTOS, RESERVE
2017**

D.O. Curicó Valley
PH: 3,56
Acidity: 5,10 gr/lit
Alcohol: 13,5°
Residual sugar: 3,5 gr/lit
Yield / hectare: 10 tons



Our Cabernet Sauvignon Reserve is deep, bright ruby-red in color. The nose offers an interesting and complex array of aromas that ranges from cherries to plums and blueberries, along with soft notes of cassis and mint from the barrel aging. The palate is flavorful and complex, with medium body and firm tannins that add good structure and a subtle sweetness.

VINIFICATION

The grapes were handpicked in April and transported to the winery in plastic bins, where they were gently crushed and deposited in stainless steel tanks. Approximately 30% of the fruit underwent a cold soak at 10°C (50°F) for five to seven days to enhance color and improve the extraction of the fruit flavors. Alcoholic fermentation was carried out at 26°–30°C (79°–86°F) with three pumpovers daily.

Post-fermentation maceration was also carried out, according to the development of each batch, and the wine was kept in contact with the lees for 10 to 20 days. Following this maceration, 70% of the wine was aged for approximately six months in French oak barrels to help round out the wine and smooth out the tannins. Once the final blend was obtained, the wine was cold decanted and lightly filtered before bottling.

AWARDS



FOOD MATCH



Roasted
red meat



Roast
Lamb



Blue
Cheese

BEST SERVED AT

16 a 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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