



**LA JUNTA**

D.O. CURICÓ • CHILE

**MALBEC**  
**MOMENTOS, RESERVE**  
**2017**

Curicó Valley

PH: 3,60

Acidity: 5,48 gr/lit

Alcohol: 13°

Residual sugar: 5,0 gr/lit

Yield / hectare: 12 tons



*Our Malbec Reserve is deep red-violet in color. Aromas of black fruit, cherries with floral tones integrated with tobacco. Good intensity on the palate soft and delicate at the end.*

**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 80% of the fruit underwent a cold soak at 10°C (50°F) for three 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**



Red  
Meat



Roast  
Lamb



Roast  
Hams



Bacon

**BEST SERVED AT**

16°–18° C (61°–64°F)

**CELLARING POTENTIAL**

4- 6 Years



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

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