



LA JUNTA

D.O. CURICÓ • CHILE

**SAUVIGNON
BLANC**
RESERVE MOMENTOS
2018

D.O. Curicó Valley
PH: 3,20
Acidity: 3,41 gr/lit H 2SO4
Alcohol: 12,5°
Residual sugar: 2,0 gr/lit



Pale yellow color with greenish highlights. A young, fruity wine with tropical notes, crisp and expressive on the nose. The palate is smooth with a rich acidity that is remarkably refined and refreshing.

VINIFICATION

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. The valley is alluvial in origin, with loam-textured soils that change to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F makes this a privileged winegrowing valley.

AWARDS



FOOD MATCH



Salads of
any kind



Fresh
Shellfish



Ceviche

BEST SERVED AT

10°–12°C (50°–54°F)

CELLARING POTENTIAL

3 Years



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

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