



**LA JUNTA**

D.O. CURICÓ • CHILE

**SYRAH**  
**CALICATA**  
**SUPER PREMIUM**  
**2018**

**D.O Curicó Valley**

**PH:** 3,49

**Acidity:** 5.25 gr/lt

**Alcohol:** 14,0°

**Residual sugar:** 3,2 - 3,8 gr/lt

**Yield / hectare:** 12 tons



*Our Calicata Syrah is a deep and very vibrant violet-red color. The nose unfolds with aromas of berries and black fruit, with added complexity from sweet tones such as cinnamon and mocha blended with delicate toasted notes. The palate opens smoothly and gains intensity, displaying a structure that allows for an enjoyable persistence at the finish.*

**VINIFICATION**

The grapes were hand-picked in April and taken in bins to the winery, where they were gently crushed and deposited in stainless steel tanks. Approximately 80% of the fruit underwent a pre-fermentation maceration at 10°C (50°F) for 5–10 days to enhance color extraction and maximize fruit flavors. Alcoholic fermentation was carried out at 28°–30° C (79°–86°F) with three pumpovers daily.

The duration of post-fermentation maceration depended on the development of each batch, and contact with the lees lasted for 15–20 days. After this maceration, 70% of the wine was aged for approximately twelve months in French oak barrels and 10% in American oak barrels to create a well-rounded wine and help round out the tannins. Once the final blend was obtained, the wine was naturally decanted and lightly filtered before being bottled for a period of 14 months.

**AWARDS**



**FOOD MATCH**



Roasted  
red meat



Roast  
lamb



Bacon



Roasted  
hams

**BEST SERVED AT**

16 a 18° C (61°–64°F)

**CELLARING POTENTIAL**

4 to 6 years



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

[LAJUNTAWINES.COM](http://LAJUNTAWINES.COM)