



**LA JUNTA**

D.O. CURICÓ • CHILE

**CHARDONNAY**  
**SANTA LUCÍA**  
**2022**

**D.O. Curicó Valley**  
**PH:** 3,30  
**Acidity:** 4,36 gr/lit  
**Alcohol:** 13,0°  
**Residual sugar:** 3,5-4,5 gr/lit



*Light, greenish-yellow in color. This wine offers a great character with tropical fruit aromas, especially pineapple and passion fruit. Smooth and refreshing on the palate.*

**CURICÓ VALLEY**

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.

**VINIFICATION**

The grapes are harvested in early March, then taken to the winery in 450 kg plastic bins. The clusters are destemmed and the berries crushed and chilled to 10°C (50°F) to preserve their aromas. After a 2 to 3 hour maceration, the grapes are pressed and then clarified prior to fermentation, a lengthy process that lasts for 11 to 15 days at temperatures ranging from 13° to 16°C (55°–61°F). A portion of the new wine is fermented in French oak to lend aromatic complexity and volume on the palate. Finally, the wine is stabilized and filtered before bottling to preserve all of its attributes.

**AWARDS**



**FOOD MATCH**



Seafood



Soft fish



Ceviche

**BEST SERVED AT**

12°–13°C / 54°–55°F



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

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