



Variety : Viognier

Appellation : Colchagua

Vineyard : Located in El Chequén Estate. 20-year old vineyard located 32 km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.

Climate : Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.

Soil : Fertile clay soil in the flat terrace of the field.

Harvest : Manual harvest the fourth week of March.

Fermentation : Direct crushing, producing clean free-run wine without a big phenolic load. Slow fermentation at a maximum temperature of 16°C.

Aging : Sediment removal during decantation and fine lees during post fermentation.

Tasting Notes : Our Viognier is bright, clear golden yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle notes of white fruit like peach. Its slightly mineral profile adds complexity and its balanced acidity in the mouth gives the wine a more persistent and classy finish.

Pairing Suggestions : La Joya Gran Reserva Viognier is ideal for fish in general, steamed or au gratin seafood, white fowl and semi-ripe cheeses.

Recommended Serving : 10°C