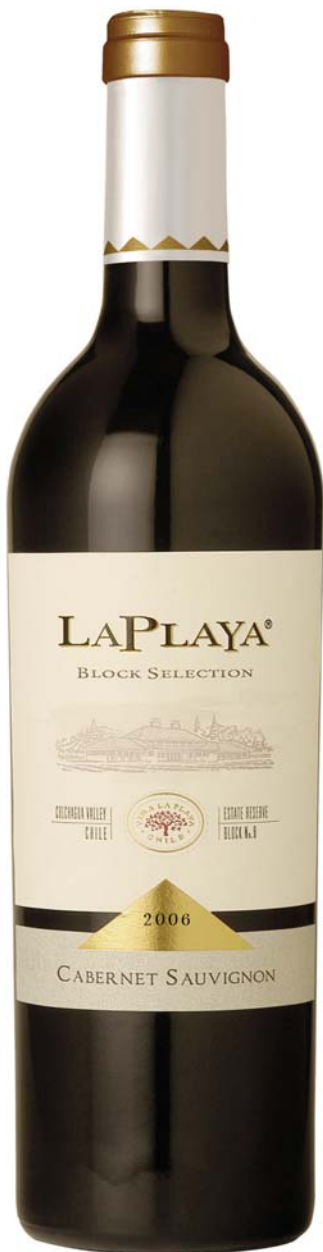


LAPLAYA®

BLOCK SELECTION CABERNET SAUVIGNON 2006

Deep ruby colored, full-bodied with complex notes of vanilla, tea, nutmeg, plum, blackberry and marmalade. Spices and chocolate flow into red and black fresh fruits, with ripe tannins carrying into a lingering, pleasant finish.



VARIETAL COMPOSITION: 85% CABERNET SAUVIGNON
10% MERLOT
5% SYRAH

Harvest

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	2.8 - 4.5 tons per acre

Vinification

Maceration:	48 hours before fermentation
Fermentation:	24-28°C, 7 days in stainless steel
Aging:	12 months in French and American oak, at least 3 mos. in bottle

Technical Information

Alcohol:	13.5%
Total Acidity:	4.5 g/l
Volatile Acidity:	0.60 g/l
PH:	3.71
Residual Sugar:	1.70 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	62.4 mg/l