

LAPLAYA®

BLOCK SELECTION CABERNET SAUVIGNON 2007

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: 100% CABERNET SAUVIGNON

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	16 years
Yield:	4 tons per acre

Vinification

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

Technical Information

Alcohol:	13.9%
Total Acidity:	5.33 g/l
Volatile Acidity:	0.68 g/l
PH:	3.58
Residual Sugar:	2.0 g/l
Free SO ₂ :	33.6 mg/l
Total SO ₂ :	69 mg/l