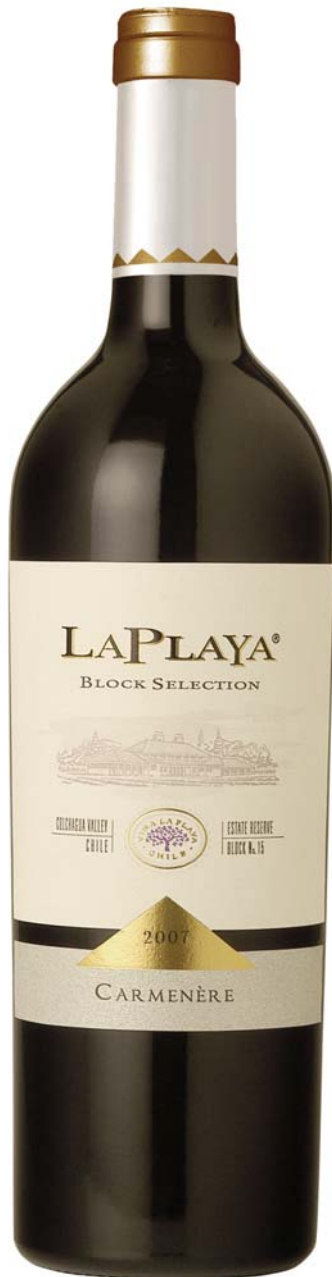


LAPLAYA®

BLOCK SELECTION CARMENÈRE 2007

An alluring example of the Bordeaux variety that was considered long-lost until it was rediscovered in Chile a decade ago. Deep ruby color with notes of ripe red fruits, spices, tobacco, pepper and cedar. On the palate it is very approachable thanks to its ripe tannins and good balance, with notes of blackberry jam, dark chocolate and sweet fruits, plus a long, pleasant finish.



VARIETAL COMPOSITION: 100% CARMENÈRE

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	4 tons per acre

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 28-30°C, 10 days. Full malolactic with native strains.
Aging:	12 months in French and American oak, at least 3 mos. in bottle

Technical Information

Alcohol:	13.6%
Total Acidity:	4.88 g/l
Volatile Acidity:	0.63 g/l
pH:	3.54
Residual Sugar:	1.83 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	96 mg/l