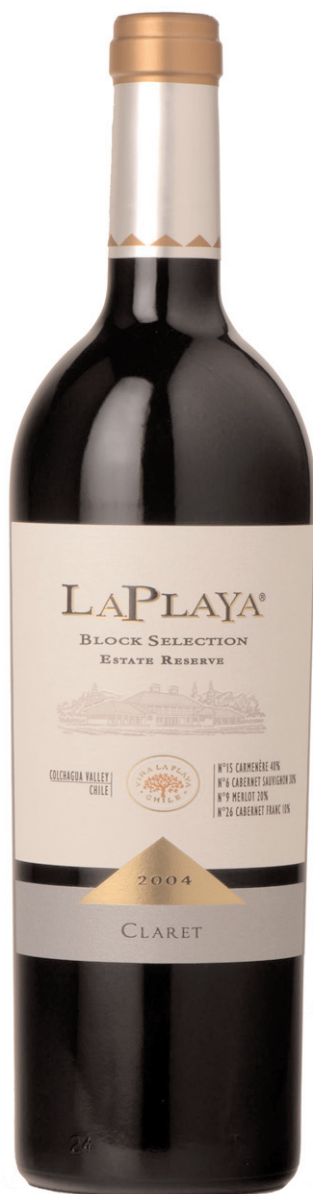


LAPLAYA®

BLOCK SELECTION CLARET 2004



A unique blend of our four premier Bordeaux varietals (Carmenère, Cabernet Sauvignon, Merlot and Cabernet Franc) blossoms with the luxurious aromas of ripe black berries perfectly balanced with toasted French oak. In the mouth it is rounded and rich, combining red and black fruit elements with soft tannins for a long, pleasant finish.

VARIETAL COMPOSITION:	40% CARMENÉRE 30% CABERNET SAUVIGNON 20% MERLOT 10% CABERNET FRANC
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Harvest

Harvest:	By hand
Vintage:	April, 2004
Appellation:	Colchagua Valley
Age of the vines:	12 years
Yield:	4 tons per acre

Vinification

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

Technical Information

Alcohol:	13.9%
Total Acidity:	5.14 g/l
Volatile Acidity:	0.71 g/l
PH:	3.62
Residual Sugar:	2.58 g/l
Free SO ₂ :	27 mg/l
Total SO ₂ :	83 mg/l