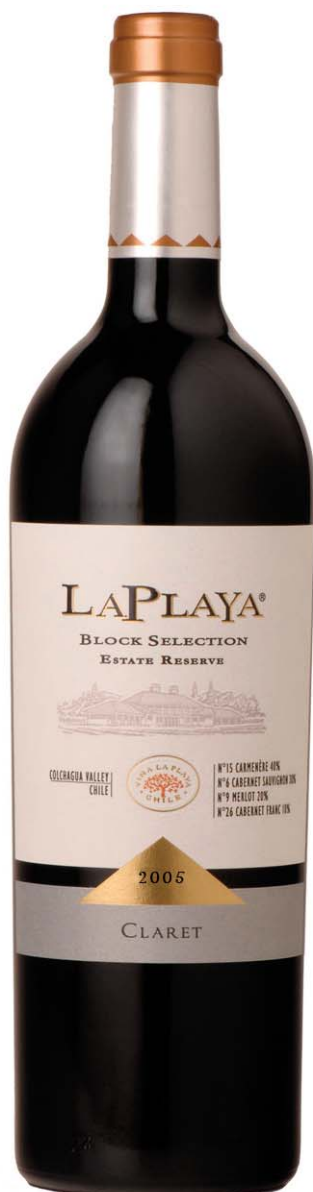


# LAPLAYA®

## BLOCK SELECTION CLARET 2005



A unique blend of three premier Bordeaux varietals (Cabernet Sauvignon, Carmenère, and Petit Verdot) 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:** 60% CABERNET SAUVIGNON  
25% CARMENÈRE  
15% PETIT VERDOT

### Harvest

Harvest:	By hand
Vintage:	April, 2005
Appellation:	Colchagua Valley
Age of the vines:	13 years
Yield:	4-5 tons per acre

### Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24°C, 7-10 days, full malolactic
Aging:	12 months in French oak, at least 3 mos. in bottle

### Technical Information

Alcohol:	13.9%
Total Acidity:	4.98 g/l
Volatile Acidity:	0.66 g/l
pH:	3.59
Residual Sugar:	2.16 g/l
Free SO <sub>2</sub> :	32 mg/l
Total SO <sub>2</sub> :	80 mg/l