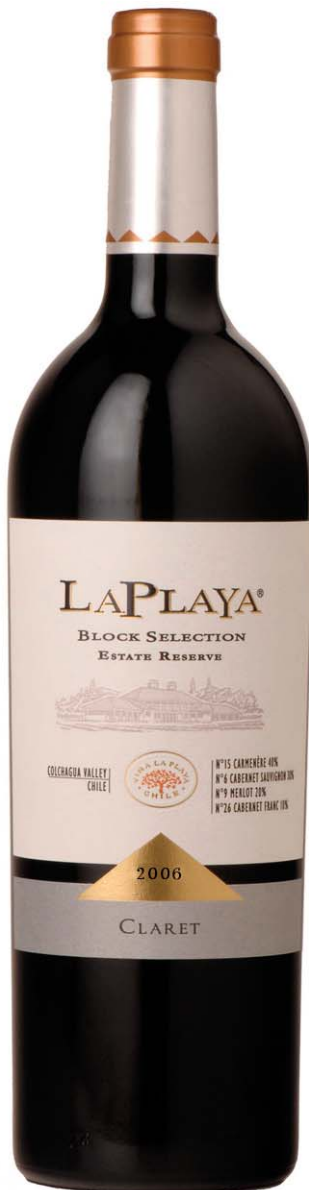


LAPLAYA®

BLOCK SELECTION CLARET 2006



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, 2006
Appellation:	Colchagua Valley
Age of the vines:	14 years
Yield:	4-5 tons per acre

Vinification

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

Technical Information

Alcohol:	14.3%
Total Acidity:	4.95 g/l
Volatile Acidity:	0.75 g/l
PH:	3.59
Residual Sugar:	1.79 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	104 mg/l