

LAPLAYA®

BLOCK SELECTION CLARET 2007

A unique blend of four premier varieties (Carmenère, Cabernet Sauvignon, Petit Verdot and Syrah) 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:	35% CARMENÈRE
	23% CABERNET SAUVIGNON
	21% PETIT VERDOT
	21% SYRAH

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	4.5 tons per acre
Production:	1,000 cases

Vinification

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

Technical Information

Alcohol:	13.7%
Total Acidity:	5.35 g/l
Volatile Acidity:	0.68 g/l
PH:	3.54
Residual Sugar:	1.92 g/l
Free SO ₂ :	28 mg/l
Total SO ₂ :	63 mg/l