

# LAPLAYA®

## BLOCK SELECTION CLARET 2008

A unique blend of four premier varieties (Cabernet Sauvignon, Carmenère, 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.



<b>VARIETAL COMPOSITION:</b>	35% CABERNET SAUVIGNON 25% CARMENÈRE 20% PETIT VERDOT 20% SYRAH
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Harvest	
Harvest:	By hand
Vintage:	April, 2008
Appellation:	Colchagua Valley
Age of the vines:	16 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
Malolactic:	Yes
Aging:	12 months in French and American oak, at least 3 mos. in bottle
Technical Information	
Alcohol:	14.0%
Total Acidity:	3.63 g/l
Volatile Acidity:	0.64 g/l
PH:	3.40
Residual Sugar:	2.40 g/l
Free SO <sub>2</sub> :	41 mg/l
Total SO <sub>2</sub> :	155 mg/l