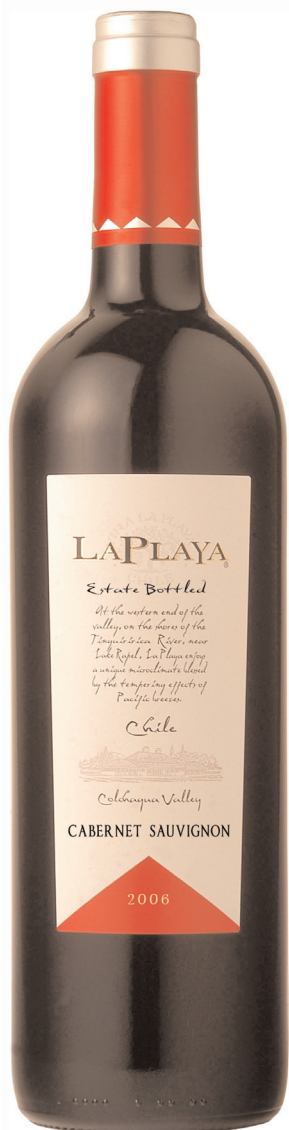


LAPLAYA®

CABERNET SAUVIGNON 2006

Attractive, deep ruby red color. On the nose it is expressive and fruity, displaying notes of dry plum, fresh blackberry jam and ripe strawberry, plus a final hint of vanilla. On the palate, it is round and robust, with an excellent structure, mature tannins, and a flavorful, long and friendly finish.



VARIETAL COMPOSITION: 85% CABERNET SAUVIGNON
15% SYRAH

Harvest

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	4.45 tons per acre

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Aging:	10 months in stainless steel tanks, at least 3 mos. in bottle

Technical Information

Alcohol:	13.5%
Total Acidity:	4.90 g/l
Volatile Acidity:	0.60 g/l
PH:	3.63
Residual Sugar:	2.35 g/l
Free SO ₂ :	27.2 mg/l
Total SO ₂ :	59.2 mg/l