

LAPLAYA®

CABERNET SAUVIGNON 2008

Attractive, deep ruby red color. On the nose it is expressive and complex, displaying notes of candy, raisins, toast and tobacco. On the palate, it is round and robust of mocha coffee, with an excellent structure, mature tannins, and a flavorful, long and friendly finish.



VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON

Harvest

Harvest:	By hand
Vintage:	April, 2008
Appellation:	Colchagua Valley
Age of the vines:	17 years
Yield:	4.5 tons per acre

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Aging:	8 months in stainless steel tanks, at least 3 mos. in bottle

Technical Information

Alcohol:	13.6%
Total Acidity:	5.48 g/l
Volatile Acidity:	0.55 g/l
pH:	3.43
Residual Sugar:	2.00 g/l
Free SO ₂ :	30.0 mg/l
Total SO ₂ :	51.4 mg/l