

LAPLAYA®

CARMENÈRE 2007

An alluring example of the Bordeaux variety that was considered long-lost until it was rediscovered in Chile a decade ago. Deep ruby color with notes of ripe red fruits, spices, tobacco, pepper and cedar. On the palate it is very approachable thanks to its ripe tannins, good balance, and long, pleasant finish.



VARIETAL COMPOSITION: 100% CARMENÈRE

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	5.5 tons per acre

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7-10 days
Aging:	10 months in stainless steel tanks, at least 2 mos. in bottle

Technical Information

Alcohol:	13.5%
Total Acidity:	4.70 g/l
Volatile Acidity:	0.42 g/l
PH:	3.68
Residual Sugar:	1.5 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	45.6 mg/l