

LAPLAYA®

MERLOT 2006

Good aromatic intensity and richness of black fruits like plum, leading to notes of menthol and fresh red fruits. In the mouth it is creamy and round, with soft tannins and a long, savory finish.



VARIETAL COMPOSITION: 90% MERLOT
10% CABERNET SAUVIGNON

Harvest

Harvest:	By hand
Vintage:	March, 2006
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	4.85 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 2 mos. in bottle

Technical Information

Alcohol:	13.5%
Total Acidity:	4.72 g/l
Volatile Acidity:	0.43 g/l
PH:	3.59
Residual Sugar:	1.65 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	48 mg/l