

LAPLAYA®

MERLOT 2008

Aromas of briary black vine fruits, roast drippings and dried citrus rind. In the mouth it is fruity and round, with soft tannins and a long, savory finish.



VARIETAL COMPOSITION: 85% MERLOT
15% CARMENÈRE

Harvest

Harvest:	By hand
Vintage:	March, 2008
Appellation:	Colchagua Valley
Age of the vines:	17 years
Yield:	5 tons per acre
Production:	8,500 cases

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 10 days
Aging:	8 months in stainless steel tanks, at least 2 mos. in bottle

Technical Information

Alcohol:	13.8%
Total Acidity:	5.48 g/l
Volatile Acidity:	0.52 g/l
PH:	3.33
Residual Sugar:	2.0 g/l
Free SO ₂ :	32 mg/l
Total SO ₂ :	59 mg/l