

# LAPLAYA®

## CABERNET SAUVIGNON ROSÉ 2008



Vivid pink color with violet hues. On the nose it is very expressive, showing rich fruit aromas with distinctive notes of candied raspberry, strawberry and underlying touches of herbs. This is a well-balanced and attractive wine with structure, good persistence and a pleasant finish.

**VARIETAL COMPOSITION:** 100% CABERNET SAUVIGNON

### Harvest

Harvest:	By hand
Vintage:	April, 2008
Appellation:	Colchagua Valley
Age of the vines:	16 years
Yield:	5.25 tons per acre

### Vinification

Maceration:	12-24 hours before fermentation
Fermentation:	Selected yeast, 14°C, 30 days
Malolactic Fermentation:	Full malolactic with native strains
Aging:	3 months in stainless steel tanks

### Technical Information

Alcohol:	13.5%
Total Acidity:	5.52 g/l
Volatile Acidity:	0.35 g/l
pH:	3.27
Residual Sugar:	5.71 g/l
Free SO <sub>2</sub> :	20 mg/l
Total SO <sub>2</sub> :	97 mg/l