

ESTATE SERIES
LAPLAYA[®]

Merlot 2015

Composition: 100% Merlot

Harvest: By hand

Vintage: March, 2015

Appellation: Colchagua Valley

Age of the vines: 23 years

Yield: 5 tons per acre

Production: 8,500 cases

Maceration: No

Fermentation: Selected yeast, 65 - 75°F, 10 days

Malolactic: Yes

Aging: 10 months in stainless steel, 2 months in
French & American Oak

Alcohol: 13.5%

Total Acidity: 4.80 g/L

pH: 3.55

Residual Sugar: 3.2 g/L

Harvest Notes

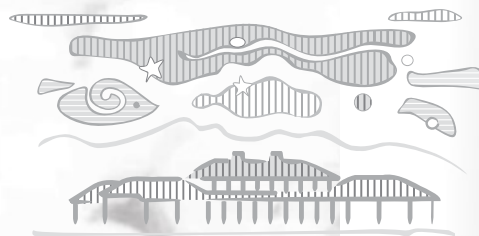
The 2015 harvest began and finished slightly earlier than normal, from mid-March to early-May. During this healthy harvest, our red varieties such as Carmenere and Cabernet Sauvignon flourished. Temperatures being 2 to 6 degrees higher than the average harvest, allowed for brighter more fruit forward wines.

Tasting Notes

A pleasant garnet color. On the nose, plums, almonds with hints of ginger. The palate has pronounced cherry with good acidity and soft finish.

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*Pure Varietal Character
Shines Through*

