

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

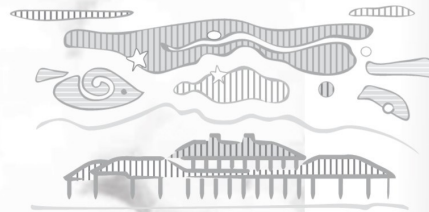
The 2015 harvest began and finished slightly earlier than normal, from mid-March to early-May. During this healthy harvest, our red varieties such as Carmenere and Cabernet Sauvignon flourished. Temperatures being 2 to 6 degrees higher than the average harvest, allowed for brighter more fruit forward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

