

ESTATE SERIES
LAPLAYA[®]

Cabernet Sauvignon 2016

Composition: 100% Cabernet Sauvignon

Harvest: By hand

Vintage: March, 2016

Appellation: Colchagua Valley

Age of the vines: 24 years

Yield: 5.25 tons per acre

Production: 8,500 cases

Maceration: 72 hours before fermentation at 50°F

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

Malolactic: Yes

Aging: 10 months in stainless steel,
2 months on oak

Alcohol: 13%

Total Acidity: 5.4 g/L

pH: 3.5

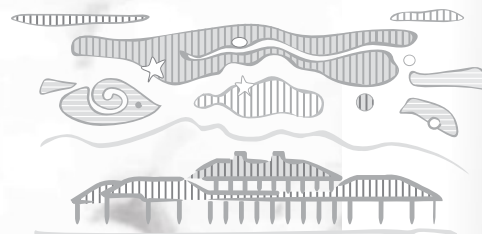
Residual Sugar: 4.5 g/L

Tasting Notes

A rich maroon color. On the nose, ripe strawberry with hints of black pepper. It has great balance between structure and flavor with a light approachable palate.

cab.corp.
WINE MERCHANTS

www.CabernetCorp.com



*Pure Varietal Character
Shines Through*

