

ESTATE SERIES
LAPLAYA[®]

Carmenère 2015

Composition: 100% Carmenere

Harvest: By hand

Vintage: April, 2015

Appellation: Colchagua Valley

Age of the vines: 18 years

Yield: 5.5 tons per acre

Production: 3,500 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 tanks; 2 months
French & American oak

Alcohol: 13%

Total Acidity: 5 g/L

pH: 3.3

Residual Sugar: 4.65 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.

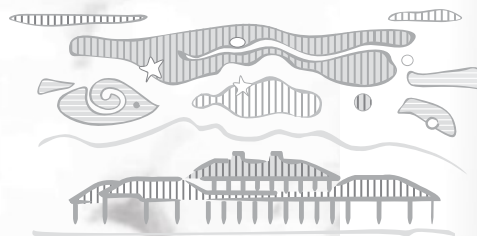
Temperatures being 2 to 6 degrees higher than the average harvest, allowed for brighter more fruit forward wines.

Tasting Notes

Velvety light purple. On the nose, ripe blueberries with a hint of fine smoke. It has good ripe fruit presence with rounded tannins.

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Shines Through*

