

ESTATE SERIES
LAPLAYA

Dry Rosé 2016

Composition: 85% Cabernet / 15% Viognier

Harvest: By hand

Vintage: March, 2016

Appellation: Colchagua Valley

Age of the vines: 23 years

Yield: 4.5 tons per acre

Production: 8,500 cases

Maceration: No

Fermentation: Selected yeast, 54 - 57°F, 12 days

Malolactic: No

Aging: 100% stainless steel

Alcohol: 12.5%

Total Acidity: 6.2 g/L

pH: 3.25

Residual Sugar: 3.00 g/L

Harvest Notes

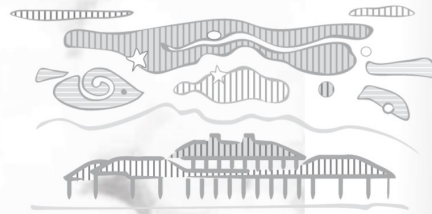
The 2016 harvest will be known for the intense rains in March and April. Luckily our vines were not impacted by the storms and harvested prior. All wines are going to be some of the best we've produced with amazing acidity due to the cool spring and summer. Overall our rose wines, are very fruit forward and expressive.

Tasting Notes

Delicate pink color. On the nose, floral notes with hints of raspberry and plum. It is a dry wine with good acidity and refreshing strawberry palate.

cab.corp.
WINE MERCHANTS

www.CabernetCorp.com



*Pure Varietal Character
Shines Through*

