

ESTATE SERIES
LAPLAYA®

Red Blend 2016

Harvest: By hand

Vintage: March, 2016

Appellation: Colchagua Valley

Age of the vines: 23 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: 13.5%

Total Acidity: 5.5 g/L

pH: 3.67

Residual Sugar: 4.0 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.

*Pure Varietal Character
Shines Through*



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