

ESTATE SERIES  
**LAPLAYA**<sup>®</sup>

**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: 8 months total in stainless steel (50%) and  
Neutral French and American Oak (50%)

Alcohol: 13.5%

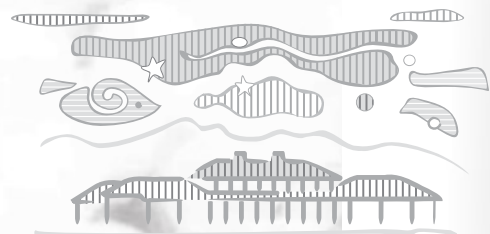
Total Acidity: 5.5 g/L

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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