

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

**Cabernet Sauvignon 2017**

Composition: 97% Cabernet Sauvignon

3% Cabernet Franc

Harvest: By hand

Vintage: March, 2017

Appellation: Colchagua Valley

Age of the vines: 25 years

Yield: 5.2 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: 12.5%

Total Acidity: 5.7 g/L

pH: 3.5

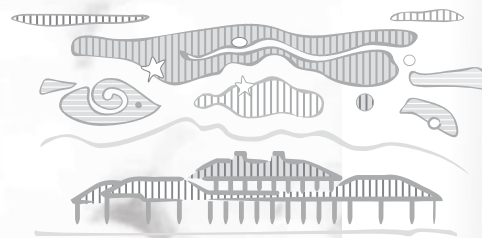
Residual Sugar: 3.3 g/L

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.

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Shines Through*

