



2010 Lafken Blend Alto Maipo-Chile



PRODUCTION

2010 production of 19 barrels {600 cases}

- » **Bottling date:** November 2012
- » **Market Launch:** July 2015



ANALYSIS

<i>Alcohol</i>	14.0	% vol
<i>Dry Extract</i>	30.1	g/l
<i>Residual sugar</i>	2.9	g/l
<i>Total acidity</i>	5.5	g/l (c4h6o6)
<i>PH</i>	3.6	-



TASTING NOTES

- » **Colour:** intence and lively red.
- » **Nose:** multiple aromas, fresh strawberries, chestnuts, scents of cassis, layers of resin, framed with blond tobacco.
- » **Palate:** well balanced with firm and silky tannins, figs, black berries, aftertaste of clove and vanilla. Long persistence.



WINEMAKING

- » **Average vineyard age:** 23 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.
- » **Cold pre fermentative maceration:** 7 days. The alcoholic fermentation is carried in small stainless steel tanks.
- » **Post fermentative maceration:** 8 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in personalized French oak barrels over 24 months.

Each variety is aged in barrels separately. The final blend is made only a few days previous to bottling. Wines are neither clarified nor filtered.

This year's blend was made from Cabernet Sauvignon 55%, Carménère 30% and Petit Verdot 15%.

The wines will be leaner and elegant and well prepared for bottle aging.