



## Laroche, Viña Punto Alto, Cabernet Sauvignon 2005

### Grape varieties:

100% Cabernet Sauvignon

### Vineyard Region:

Colchagua Valley

### Harvest date:

Mid April 2005

### Yeast:

Bordeaux yeast, selected for elegance of structure.

### Fermentation:

8 days at 28/30°C in stainless steel tanks with daily pumpovers

### Maceration:

No pre fermentation maceration 1 week post fermentation maceration, 15 days in total.

### Malolactic fermentation:

100%.

### Maturation:

12 months, 100% in Oak barrels, American and French

### Bottling:

Minimal filtration to preserve as much natural character as possible, then bottled under low pressure to protect quality.

### Wine analysis:

Alc/Vol:	14.6%
Acidity:	3.26 g/L
pH:	3.74
Residual sugar :	3.5 g/L

**Vintage :** 2005 was a warm vintage in Colchagua but harvest times were "normal" with Cabernet Sauvignon being harvested from 15<sup>th</sup> April. The vintage was completely dry in this region, with no fungal problems and excellent quality fruit.

### Tasting:



Deep ruby red, violet rim. Intense and profound colour.



Intense and complex, with blackberry, tobacco and leafy aromas. Warm and agreeable.



Rich and mouth filling. Tannins are firm but elegant and mature. Flavours are a complex blend of ripe black forest fruits, leather and tobacco.