



VINA AQUITANIA
CHILE

LAZULI 2004

GRAPE VARIETY **100% Cabernet Sauvignon**

ORIGIN **Maipo Valley** : old vines from Viña Aquitania and from contracted vineyards selected for their complementary notes

AGE OF THE VINE **17 to 22 years-old**

TYPE OF SOIL **Gravels**

YIELD **2.2 tons/acre**

DATE OF HARVEST **26th to 30th April 2004**

1ST VINTAGE **2002**

Winemaking

HARVEST Hand-harvest in small 10KG boxes.
Hand-sorting on a conveyor belt.

FERMENTING In temperature controlled 5,729 gallons (21,700 L) stainless steel tanks. Four days of cold-soaking at 52°F (11°C). Six days of fermenting at 77°F (25°C) with 3 pump-overs per day. Six days of post-fermentation maceration at 72°F (22°C). Malolactic fermentation in stainless steel tanks.

AGING 14 months in French barrels (66% new).

BOTTLING Light fining with egg whites without filtration before bottling in November 2006. 2,400 cartons of 6 produced.

Analyses

Alcohol 13.7% vol.

Total Acidity 3.61g/L (H₂SO₄)

pH 3.65

Residual Sugar <2 g/L

Tasting note

Deep ruby red.

Very elegant nose, spices and ripe fruit combined with well-integrated French oak.

Very soft start, then the wine develops powerfully in the mouth. Soft and elegant tannins. A long finish emphasizes the smoothness of the wine, drink now to 2015. (Last tasted : April 2011).