



VIÑA AQUITANIA  
CHILE



## LAZULI 2006

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 **19-24 years**

TYPE OF SOIL **Gravels**

YIELD **5.5 tons/ha**

DATE OF HARVEST **End of April 2006**

### 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. Twelve 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 gelatine without filtration before bottling in November 2008. 10,000 bottles produced.

### Analyses

Alcohol 14,5% vol.

Total Acidity 3,71g/L (H<sub>2</sub>SO<sub>4</sub>)

pH 3,54

Residual Sugar 2,09g/L

### Tasting note

**Wine Advocate**  
**92 points**

Beautiful ruby red colour. Elegant nose: black fruits like cassis, black cherry and plum.  
The palate shows good acidity and balance, ripe and soft tannins, floral and spicy notes with a long after taste.  
Wine and Spirits 94 points.