

Lafken "Morros de Maipo" Cabernet Sauvignon 2009

SINGLE VINEYARD – ESTATE PRODUCED

At Lafken, we produce limited quantities of hand-crafted wines, with our families participating in the entire process. We strongly believe that winemaking must be clean and in harmony with the environment, and our commitment to quality is our trademark without which we simply wouldn't be making wine.

The identity of our wines is a result of our premium grapes, the friendly management of our organic vineyard, our hand harvesting at the optimal moment of grape maturity, and our personal winemaking – which takes place in a small garage, combining both traditional methods and modern technology.

- Miguel Besoain & Jaime Muñoz, winemakers, business partners, and friends

VARIETAL	Cabernet Sauvignon
VINTAGE	2009
VINEYARD	Maipo Alto, Maipo, Chile. Planted: 1989 <i>Soil Composition:</i> alluvial, with layers of clay, limestone and sand
HARVEST	harvested by hand in May
YIELD	1.6 tons per acre (6 tons per hectare)
FERMENTATION	Maceration before fermentation. Temperature-controlled fermentation with selected yeasts. Pump over (1 open, 1 closed) on the first day. Then two délestages (one per day). 3 closed pump overs per day until fermentation ends. Post fermentation maceration for 7 to 10 days. Maloactic fermentation in barrels.
BARREL AGING	12 to 16 months in 100% French oak (mix of 2 nd and 3 rd use)
ALCOHOL	14.5%
PRODUCTION	1,600 cases of 12
TASTING NOTES	Delicious and sexy. Intense yet balanced, with notes of crushed raspberries, blackberries and chocolate, with hints of earth and spice on the finish. Unfiltered.
PARING SUGGESTIONS	Grilled rib-eye, veal, or gnocchi with lamb sausage

