

Viña La Playa

COLCHAGUA VALLEY, CHILE • CURICÓ VALLEY, CHILE* • SOREN, PETER & ERIC AXELSEN



Cabernet Sauvignon

- 85% Cabernet/
15% Cabernet Franc
- 21 years vine age
 - 5.25 tons per acre
 - 10 months stainless steel/2 months in French/American Oak
 - 8600cs produced

Aromas of candy, raisins, toast, fresh blackberry jam and ripe strawberry with a final hint of vanilla and tobacco. The palate is round, robust with mature tannins and a long friendly finish.

Food Suggestions: Chile, beef stew, grilled red meat. AB +441089



100% Hand Harvested
Family Owned
100% Estate bottled
Colchagua Valley, 600 acres



Sauvignon Blanc*

- 20 years vine age
- 6 tons per acre
- 3 months stainless steel
- 16,000 cases produced

A consistent favorite with its intense and floral nose of lime and pineapple. Crisp, zesty sipper, bursting with citrus. Sunshine in a bottle.

Food Suggestions: Shrimp, Chilean sea bass, Mexican or Asian cuisine.

AB & MB +441063 SK +3968

Carmenère

- 85% Carmenere/
15% Syrah
- 18 years vine age
- 5.5 tons per acre
- 10 months stainless steel/2 months in French/American Oak
- 3500 cases produced

Notes of ripe red fruits, spices, tobacco, pepper and cedar with an alluring rich palate that opens up to ripe tannins and amazing balance.

Food Suggestions:

lamb, grilled sausage, stew. AB +876201
SK +1797



Merlot

- 20 years vine age
- 5 tons per acre
- 10 months stainless steel/ 2 months in French/American Oak
- 8500cs produced

Richness of black fruits leading to notes of menthol and fresh red fruits. In the mouth it is creamy and round with soft tannins and a long, savory finish.

Food Suggestions:

Chicken kabobs, chicken pot pie, short ribs, hamburgers.

AB +441071

Cabernet Sauvignon Rosé

- 85% Cabernet/
15% Viognier
- 21 years vine age
- 4.5 tons per acre
- 3 months stainless steel
- 8500 cases produced

Vivid pink color with violet hues. On the nose, distinctive notes of candied raspberry, strawberry and underlying touches of herbs. Off dry, refreshing with a kiss of sweetness.

Food Suggestions: Quiche (ham), cold meats, grilled pork tenderloin, pork paté, smoked salmon, grilled prawns/shrimp. AB +719400

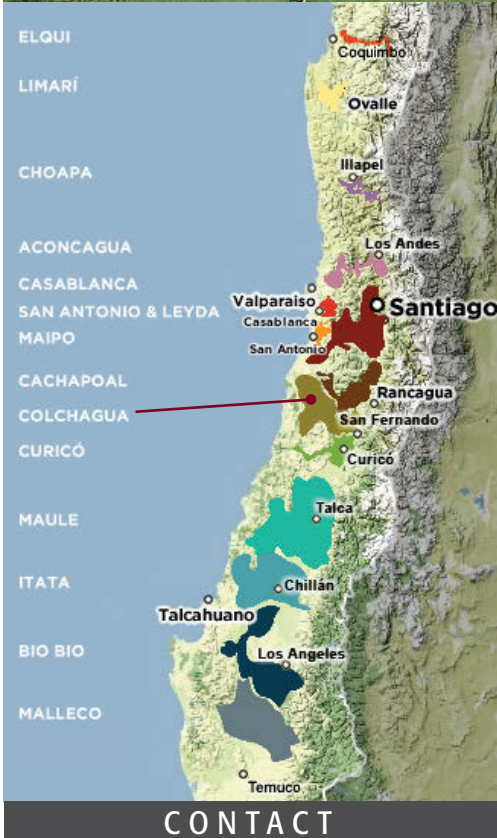


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VINEYARD NOTES



- Founded in 1989 by the Axelsen Family
- Soren Axelsen has been in the wine business since the 1950's as grape grower to bulk buyer to now owner of Vina La Playa Winery and Hotel with his sons
- Annual Production 200,000 cases
- All hand harvested
- All varietals are true to their varietal
- All the wines are not California style wines that happen to be made in Chile
- All wines are fermented cool to enhance vibrancy and freshness
- To preserve the fruit's integrity, the reds are bottled before the next vintage (10 months)
- The whites are crafted in the cool climate style that emphasizes acidity and citrus flavours rather than tropical fruit and they are bottled after the fermentation is complete
- Colchagua Valley, horseshoe shaped sub-region of the Rapel Valley, is 75 miles long and 22 miles wide.
- Colchagua is a mixture of fine-textured loam clay & loam silt bordered by medium-textured volcanic soil in the foothills.
- La Playa means the "beach"
- Small production

CONTACT

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Certifications with 3rd Party Accountability

- La Playa is OSHA 180001 Certified for the health and safety of employees
- La Playa is ISO 9000 (Quality Management) & ISO 14000 (Quality Environment Practices) certified
- ISO certification is an international certification
- They follow the Organic Association Process

