



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



*Apalta 2015*

**VINTAGE:** 2015

**TYPE OF WINE:** Red Blend

**D.O.:** Colchagua Valley

**VARIETIES:** 29% Carmenère

27% Merlot

22% Syrah

21% Cabernet Sauvignon

1% Petit Verdot

**HARVEST:** February 11<sup>th</sup> to April 20<sup>th</sup>

**PRODUCTION:** 9.716 cases of 9L equivalent

#### TASTING NOTES

**COLOR:** Intense and deep red with violet edges.

**NOSE:** Elegant, fine and well balanced nose with black fruits such as blackberry and black spicy aromas.

**PALATE:** Silky attack followed by red and black fruit, coffee and chocolate flavors. Good tannins delivering a very good structure.

#### SERVICE AND FOOD PAIRING

Decant for 30 minutes and serve between 16°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

#### TECHNICAL DATA

**Alcohol Content:** 14.5% vol.

**pH:** 3.53

**Total Acidity:** 4.1 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 3.4 gr/L

**AVAILABLE FORMATS:** 75cL, 1.5L.

#### WINEMAKING

**Maceration Time:** 28 days

**Fermentation Type:** 100% in Stainless Steel Tanks. Malolactic in French oak barrels.

**Fermentation Temperature:** 24°C- 28°C

**Ageing:** 9% first use; 7% second use and 28% third use and 26% fourth use French oak barrels.

**Bottling Date:** November 2017

**Ageing Potential:** 10 to 15 years

#### AWARDS AND SCORES

92 pts - James Suckling

92 pts - Descorchados

91 pts - ~~97~~

## VINTAGE CONDITIONS IN 2018

This year we had a generous production, healthy, of excellent flavor, with relatively moderate alcohol levels and more freshness. It will be remembered as a of the greatest cold vintages of recent years in Chile.

The season began with a cold and rainy winter 2017, which allowed a sufficient accumulation of water in the soil and an adequate sum of cold hours. Spring 2017 did not register significant frosts and continued with good temperature and luminosity conditions, allowing excellent shooting and later the flowering was also good. From December 2017 and until mid-February 2018, the maximum temperatures were moderate throughout the central zone and in particular in Apalta, which determined a prolonged fruit setting and maturation.

After the second fortnight of February 2018 there was a temperature rise, with temperatures above 35 ° C, accelerating the processes of maturation on early varieties. March was fresh, which allowed a slow accumulation of sugars without great loss of acidity, key to obtain wines of great balance. Autumn did not bring any rain allowing later varieties to be harvested at optimal maturation.

**Temperature:** Historical Average 14.3°C / 2018 Average: 14.4°C

**Rainfall:** Historical Average: 719.4 mm / 2018: 718.5 mm

## HISTORY

Lapostolle Apalta is focused on bringing the finest expression of a red blend from our own vineyards. This Apalta has its origins in our estates in the Apalta Valley, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

Lapostolle is born in 1994 under the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, the family succeeded in making Lapostolle one of the most premium winery of Chile.

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most award-winning winery in Chile.

Currently, the team behind the creation of Lapostolle is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

## ESTATE

Lapostolle Apalta comes from selected parcels of our vineyards located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

## ESTATES IN THE APALTA VALLEY

Location:	Apalta Valley, Colchagua Valley
Clos Apalta:	34°36'30.77"S 71°17'46.34"W
Clos du Lican:	34°36'39.36"S 71°15'1.33"W
Elevation:	185 - 430 meters above sea level
Distance from the Sea:	70-75 Kilometres
Surface area:	200 ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	55 hL/ha
Certification:	ISO 14.001, HCCP, Carbon Neutral

## GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river has a cooling influence on the climate.

## CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between night and day which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

## SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.