



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection

Carmenère 2018

COSECHA: 2018

TIPO DE VINO: Tinto

D.O.: Valle de Colchagua

VARIEDADES: 85% Carmenère
15% Syrah

FECHA DE COSECHA: 2 al 15 de Mayo

PRODUCCIÓN: 3.865 cajas de 9L

NOTAS DE CATA

COLOR: Rojo carmín con reflejos violáceos.

NARIZ: Nariz fresca con notas de frutas rojas como fresas y ciruelas, junto con pimentón rojo y especias.

PALADAR: De estructura media con muy agradable expresión de frutos rojos, taninos jugosos y buen equilibrio.

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Serve from 15°C (59°F) to 17°C (62°F). The ideal companion for grilled red meat and medium seasoned dishes. Perfect for a corn pie or a grilled corvina drum with paprika.

TECHNICAL DATA

Alcohol: 13.5% vol.

pH: 3.80

° **Total:** 3.4 gr/L (SO₄)

° **Residual:** 3.56 gr/L

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U : 28 days.

7 : 100% in Stainless steel tanks.

u : 7 : 24°C- 28°C

7 70% in used French oak barrels for 5 months, 30% in stainless steel tanks.

Bottling Date: October 2019.

Ageing Potential: 5 to 8 years.

VINTAGE CONDITIONS IN 2018

The 2018 harvest started with a cool, wet winter followed on into a warm spring which allowed for a successful budbreak.

Conditions remained moderate allowing the grapes to slowly ripen achieving both good fruit character and balanced alcohol while retaining acidity. Our 2018 harvest was a great success, with a moderate larger crop than normal, and showing wines with great balance & excellent typicity.

AWARDS AND SCORES

93 pts - James Suckling