



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Le Rose 2019

COSECHA: 2019

TIPO DE VINO: Rose Blend

D.O.: Apalta

VARIEDADES: 56% Cinsault
21% Syrah
15% Grenache
8% Mourvedre

COSECHA: 13 de Marzo al 18 de Marzo

PRODUCCIÓN: 4.493 cajas de 9L

NOTAS DE CATA

COLOR: Color rosado claro y pálido, con reflejos salmón.

NOSE: Nariz elegante y delicada de aromas de frutos rojos como fresa y pepino dulce junto con sutiles notas herbales.

PALADAR: Refrescante, ligero con agradable acidez, con un final de larga duración.

SERVICIO Y MARIDAJE

Disfruta frío con una variedad de preparaciones. Ideal como aperitivo. Servir de 9 ° C a 11 ° C (49F y 52F).

DATOS TECNICOS

Alcohol: 13% vol.

pH: 3.24

Acidez Total: 3.53 gr/L (SO₄)

Azúcar Residual: 1.20 gr/L

FORMATOS DISPONIBLES: 75cl.

VINIFICACIÓN

Tipo de Fermentación: 100% en tanques de acero inoxidable.

Temperatura de Fermentación: 14°C- 16°C.

Crianza: 100% del vino paso 6 meses en tanques de acero inoxidable.

Fecha de Embotellación: Septiembre 2019

PREMIOS Y PUNTAJES

93 pts - James Suckling

90 pts - Tim Atkin

90 pts - Descorchados



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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VINTAGE CONDITIONS IN 2019

The winter 2018 was dry and cold in Apalta, with accumulated rainfall 40% below the previous season. July marked the lowest temperatures of the season, with the average winter minimum temperatures slightly exceeding the historical record. Spring was mild and wet, with rains over 49% the historical average of water fallen in the same period. Temperatures remained fairly close to their historical average. With these conditions, the vineyard started to grow early and fast, showing good vigor. The summer was hotter compared to our historical records, with the second half of January and the beginning of February, not only a heat wave but also very high levels of sunlight. There was also no rain recorded until the end of the harvest.

It is important to highlight the high levels of insolation that affected the Apalta vineyard together with the lack of rains, made it key to manage both irrigation and canopy management that would protect the grapes from the intense sun, avoid sunburn and other issues in the vineyard. The first months of autumn maintained the dry conditions and at the same time, we found a normal average temperature but with lower. That brought a wide temperature amplitude that was very beneficial for the color and general quality of red grapes.

The harvest began about 8 days earlier, and the general conditions during the harvest were favorable to have very healthy grapes, with lower yields per hectare.

Temperature: Historical Average 14.3°C / 2019 Average: 15.2°C

Rainfall: Historical Average: 719.4 mm / 2019: 356.20 mm

HISTORY

Lapostolle Le Rosé is inspired on a provençal style, focused on bringing the most elegant & subtle expression of a rosé blend from our own vineyards. The origin of this wine is in our estate in the Apalta Valley, known throughout Chile for the quality of its wines. Lapostolle was 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 from 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 Le Rose comes from our San José Estate located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Location:	San José Apalta Valley, Colchagua Valley
Coordinates:	34°37'15.55"S 71°17'12.341"W
Elevation:	200 - 214 meters above sea level
Distance from the Sea:	75 Kilometres
Surface area:	5.8 ha selected of 22 ha
Plantation:	4.0 ha in 2014, 6.666 plants/ha 1.7 ha in 2016, 6.666 plants/ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	75 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%.