



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



*Apalta 2020*

**VINTAGE:** 2020

**TYPE OF WINE:** Cabernet Blend

**D.O.:** Apalta

**VARIETIES:** 75% Cabernet Sauvignon  
15% Syrah  
10% Carmenère

**HARVEST:** March 2<sup>nd</sup> to April 14<sup>th</sup>

**PRODUCTION:** 12.039 cases of 9L equivalent.

#### TASTING NOTES

**COLOR:** Beautiful ruby red, with dark purple edges.

**NOSE:** Ripe red fruit, intense and attractive with spices and black fruit hints.

**PALATE:** Elegant and balanced, with round tannis and more fruit in the aftertaste. Long and pleasant finish.

#### 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:** 3.58

**Total Acidity:** 3.59 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2.44 gr/L

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

#### WINEMAKING

**Maceration Time:** 28 days.

**Fermentation Type:** 100% in Stainless Steel Tanks.

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

**Ageing:** 60% of the blend was aged for 14 months in French oak barrels of second & third use; 40% in stainless steel tanks.

**Bottling Date:** September 2021.

**Ageing Potential:** 8 years.



DOMAINES BOURNET-LAPOSTOLLE  
*Maison fondée en 1827*

Domaines Bournet-Lapostolle



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### VINTAGE CONDITIONS IN 2020

This vintage brought a scenario of climatic disruptions plus the arrival of COVID-19 to our region at the same time. The winter maintained the historic drought with a deficit of 72% of rain, because of this we began irrigating our vineyard very early in the winter. The temperatures were higher on both average and maxima, shooting started about 10 days earlier. The springtime was marked by disruptive climatic events, starting with dry conditions and temperatures, flowering also was as 10 days earlier than the average. Unfortunately two frosts occurred in September and October that affected particular yields. The end of spring and beginning of summer brought heat waves all through the season, we had to plan and adjust very carefully our canopy management and maintain the irrigation through the season to avoid heat damage and keep good balance. The dry conditions meant very little pressure of diseases, so the sanitary condition of the fruit was excellent this vintage. The growth accelerated through the end of the summer, and the veraison was almost two weeks earlier, even if we had a February with less sunlight and cooling down a little bit. The harvest started 10 days earlier from the 19th of February finishing the 21th of April, our earliest harvest on record. As the maturity arrived fast, we had to harvest parcel by parcel, quality control and a strict selection at the reception was key, also the gentle extraction that followed. The yields ended up being quite reasonable considering the challenges we faced, and most importantly with grapes of excellent quality. The wines show great depth with density and texture. A harvest on the concentrated side, but with good acidity.

**Temperature:** Historical Average 14.3oC / 2020 Average: 15.2oC

**Rainfall:** Historical Average: 719.4 mm / 2020: 198.80 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 wineries 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 wineries 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<br>71°17'46.34"W     |
| Clos du Lican:         | 34°36'39.36"S<br>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 blocks 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%.

