



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

Cuvée Alexandre

Merlot 2020



VINTAGE: 2020

TYPE OF WINE: Merlot

D.O.: Apalta

VARIETIES: 96% Merlot
4% Cabernet Franc

HARVEST: March 2nd to April 2nd

PRODUCTION: 1.504 cases of 9L equivalent

TASTING NOTE

COLOR: Beautiful red color, with bright red robe.

NOSE: Ripe red fruit, with subtle spices and well integrated oak.

PALATE: Balanced and elegant palate, with well textured tannins, and a long lasting finish.

SERVICE AND FOOD PAIRING

Decant and serve at 16°C (60°F). Enjoy with homemade pastas and light meat.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.54

Total Acidity: 3.56 gr/L (SO₄)

Residual Sugar: 1.91 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 28 days

Fermentation Type: 100% in Stainless Steel Tanks

Fermentation Temperature: 24°C- 28°C

Ageing: 100% of the blend was aged in 225L French oak for 14 months

Bottling Date: August 2021

Ageing Potential: 10 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 mild 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 21st 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

This Cuvee Alexandre Carmenère comes from selected parcels of our Clos Apalta Estate, located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS APALTA VINEYARD

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'30.77"S 71°17'46.34"W
Elevation:	185 - 385 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	23.6 ha selected of 160 ha total
Plantation:	11.8 ha in 1940, 5.000 plants/ha 10.4 ha in 2006, 6.666 plants/ha 1.4 ha in 2014, 6.666 plants/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%.