



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection

Carmenère 2017

VINTAGE: 2017

TYPE OF WINE: Red Varietal

D.O.: Valle de Rapel

VARIETIES: 85% Carmenère
15% Syrah

HARVEST: February 23rd to April 13th

PRODUCTION: 4.880 cases of 9L equivalent

TASTING NOTES

COLOR: Carmine red with violet hues

NOSE: Fresh and spiced nose with red and black fruit notes.

PALATE: Medium structure with very nice red fruit expression, juicy tannins and good balance.

SERVICE AND FOOD PAIRING

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 Content: 13.5% vol.

pH: 3.63

Total Acidity: 3.59 gr/L (SO₄)

Residual Sugar: 2.48 gr/L

WINEMAKING

Maceration Time: 28 days

Fermentation Type: 100% in Stainless steel tanks.

Fermentation Temperature: 24°C- 28°C

Ageing: 100% in used French oak barrels for 7 months.

Bottling Date: October 2018

Ageing Potential: 5 to 8 years

VINTAGE CONDITIONS IN 2017

The 2017 vintage started with a very cold winter followed by a dry weather with high temperatures and luminosity. The heat continued during summer and accelerated the ripeness that arrived about 2 weeks earlier than usual.

AWARDS AND SCORES

93 pts - James Suckling