



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



## Grand Selection

### Carmenère 2019

**VINTAGE:** 2019

**TYPE OF WINE:** Red Varietal

**D.O.:** Valle de Colchagua

**VARIETIES:** 91% Carmenère  
5% Cabernet Sauvignon  
4% Cabernet Franc

**HARVEST:** April 23<sup>th</sup> to May 10<sup>th</sup>

**PRODUCTION:** 5.010 cases of 9L equivalent

#### TASTING NOTES

**COLOR:** Deep inky red.

**NOSE:** Intense black fruit with spices and fresh herbs, subtle sweet spices.

**PALATE:** Concentrated palate, with good structure, juicy tannins and long finish.

#### SERVICE AND FOOD PAIRING

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for pasta, red meat and spicy preparations.

#### TECHNICAL DATA

**Alcohol Content:** 14% vol.

**pH:** 3.66

**Total Acidity:** 3.45 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2,47 gr/L

#### WINEMAKING

**Maceration Time:** 28 days.

**Fermentation Type:** 100% in Stainless steel tanks.

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

**Ageing:** 45% aged in second use French oak barrels for 8 months, 55% in stainless steel tanks.

**Bottling Date:** January 2021.

**Ageing Potential:** 5 to 8 years.

#### VINTAGE CONDITIONS IN 2019

This vintage brought a severe drought that lasted throughout the season, thus completing a decade of water stress in the country's main vineyard region. The spring was colder than usual, which delayed the budbreak and slowed down the veraison. Towards the end of the summer, temperatures were milder and wide temperature ranges between day and night helped the ripening process to grow more uniform, which ultimately led to healthy grapes with great concentration and excellent levels of acidity.