



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection Cabernet Sauvignon 2017

VINTAGE: 2017

TYPE OF WINE: Red Varietal

D.O.: Valle de Colchagua

VARIETIES: 85% Cabernet Sauvignon
15% Syrah

HARVEST: February 23rd to April 13th

PRODUCTION: 6.058 cases of 9L equivalent

TASTING NOTES

COLOR: Ruby red with cherry edges.

NOSE: Fresh red fruit aromas such as strawberry and plums juice, and a spicy expression of cardamom and red paprika.

PALATE: Medium acidity and juicy tannins with a plum aftertaste.

SERVICE AND FOOD PAIRING

Decant for 30 minutes and serve between 16°C (65°F). An ideal companion for all red meat, stew and barbecue .

TECHNICAL DATA

Alcohol Content: 13.5% vol.

pH: 3.65

Total Acidity: 3.70 gr/L (SO₄)

Residual Sugar: 3.44 gr/L

WINEMAKING

Maceration Time: 28 days

Fermentation Type: 100% in Stainless steel tanks.

Fermentation Temperature: 24°C- 28°C

Ageing: 95% in Stainless Steel Tanks and 5% of the blend in French Oak barrels, mostly second and third use.

Bottling Date: March 2018

Ageing Potential: 5 to 10 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. We started harvesting grapes for Cabernet Sauvignon on February in order to obtain fresh and vibrant fruit.

AWARDS AND SCORES

92 pts - James Suckling

87 pts - Wine Spectator