



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection Cabernet Sauvignon 2018

VINTAGE: 2018

TYPE OF WINE: Red Varietal

D.O.: Valle de Colchagua

VARIETIES: 85% Cabernet Sauvignon
15% Syrah

HARVEST: April 9th to April 26th

PRODUCTION: 13.100 cases of 9L equivalent

TASTING NOTES

COLOR: Purple red with dark red edges.

NOSE: Spicy nose, with fresh herbs and bright fruit tones.

PALATE: Fresh and with a medium body, good tanins and a pleasant finish.

SERVICE AND FOOD PAIRING

Open & serve from 16°C to 18°C. Great with red meats in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14% vol.

pH: 3.55

Total Acidity: 3.47 gr/L (SO₄)

Residual Sugar: 3.24 gr/L

WINEMAKING

Maceration Time: 24 days

Fermentation Type: 100% in Stainless steel tanks.

Fermentation Temperature: 24°C- 28°C

Ageing: 65% of the blend for 12 months in French oak barrels, 100% second use. 35% in Stainless Steel tanks.

Bottling Date: December 2019

Ageing Potential: 5 to 8 years

VINTAGE CONDITIONS IN 2018

The 2018 harvest started with a cool, wet winter followed on into a warm spring which allowed for a successful budbreak. Conditions remained moderate allowing the grapes to slowly ripen achieving both good fruit character and balanced alcohol while retaining acidity. Our 2018 harvest was a great success, with a moderate larger crop than normal, and showing wines with great balance & excellent typicity.

AWARDS AND SCORES

92 pts - James Suckling