



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



## *Grand Selection* Cabernet Sauvignon 2019

**VINTAGE:** 2019

**TYPE OF WINE:** Red Varietal

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

**VARIETIES:** 85% Cabernet Sauvignon  
15% Carmenère

**HARVEST:** April 1<sup>st</sup> to April 12<sup>th</sup>

**PRODUCTION:** 3.700 cases of 9L equivalent

### TASTING NOTES

**COLOR:** Purple red with dark red edges.

**NOSE:** Fresh red fruit, with currant & herbs.

**PALATE:** Concentrated and pleasant palate, with a fresh and smooth aftertaste.

### 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:** 14,5% vol.

**pH:** 3.49

**Total Acidity:** 3.69 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2.58 gr/L

### WINEMAKING

**Maceration Time:** 28 days

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

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

**Ageing:** 30% of the blend for 10 months in used French oak barrels, 70% 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.