



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



## *Grand Selection* Cabernet Sauvignon 2020

**VINTAGE:** 2020

**TYPE OF WINE:** Red Varietal

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

**VARIETIES:** 85% Cabernet Sauvignon

11% Syrah

2% Grenache

2% Petit Verdot

**HARVEST:** March 17<sup>th</sup> to April 20<sup>th</sup>

**PRODUCTION:** 25.900 cases of 9L equivalent

### TASTING NOTES

**COLOR:** Beautiful bright red color.

**NOSE:** Spicy and expressive nose, with black fruit and herbs.

**PALATE:** Round and well integrated tannins, with an elegant and pleasant structure.

### SERVICE AND FOOD PAIRING

Open and serve between 16°C and 18°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

### TECHNICAL DATA

**Alcohol Content:** 13,5% vol.

**pH:** 3.66

**Total Acidity:** 3.57 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2.35 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 8 months in used French oak barrels, 70% in Stainless Steel tanks.

**Bottling Date:** September 2021

**Ageing Potential:** 5 to 8 years

### VINTAGE CONDITIONS IN 2020

An extremely dry season, a mild winter with temperatures above average on both maxima and minima. The springtime arrived early, with a drop on the minima that resulted in frosts in October. The dry and hot season carried on with over 60% deficit on rain and constant heat waves. All this resulted in an extremely early season. The maturity arrived very fast and uneven so selection was key, This season as brought higher levels of sugars, tannins and a surprisingly good acidity. The work in the vineyard, in the cellar allowed us to keep freshness and juicy fruit showing bright fruit and an elegant style.