

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection

Merlot 2018

VINTAGE: 2018 TYPE OF WINE: Red Varietal D.O.: Valle de Rapel VARIETIES: 85% Merlot 13% Carmenère 2% Petit Verdot

HARVEST: March 30th to April 14th PRODUCTION: 3.026 cases of 9L equivalent

TASTING NOTES

COLOR: Beautifull red deep ruby color. NOSE: Fresh nose of red currants, spices and ripe berries. PALATE: Pleasant mid body, with lively tanins and a long finish.

SERVICE AND FOOD PAIRING

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for meat, red meat and medium seasoned dishes. Vegetarian and cheese platters.

TECHNICAL DATA

Alcohol Content: 13,5% vol. pH: 3.45 Total Acidity: 3.56 gr/L (SO₄) Residual Sugar: 2.60 gr/L

WINEMAKING

Maceration Time: 25 days Fermentation Type: 100% in Stainless steel tanks. Fermentation Temperature: 24°C- 28°C Ageing: 35% of the wine was aged in second use French oak barrels for 5 months, 65% was aged in stainless steel tanks. Bottling Date: October 2019 Ageing Potential: 5 to 8 years

VINTAGE CONDITIONS IN 2018

This year will be remembered as a of the greatest cold vintages of recent years in Chile. 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 & excelent typicity.



Domaines Bournet-Lapostolle



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