

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection

Merlot 2019

VINTAGE: 2019 TYPE OF WINE: Red Varietal D.O.: Valle de Rapel VARIETIES: 85% Merlot 8% Syrah 4% Carmenère 3% Cabernet Sauvignon

HARVEST: March 25th to April 11th PRODUCTION: 4.850 cases of 9L equivalent

TASTING NOTES

COLOR: Deep ruby red with purle hues. **NOSE**: Intense and atractive red fruit, with sweet spices notes. **PALATE**: Nice palate with round tanins and good concentration. Long and pleasant 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: 14% vol. pH: 3.59 Total Acidity: 3.55 gr/L (SO₄) Residual Sugar: 2.44 gr/L

WINEMAKING

Maceration Time: 28 days Fermentation Type: 100% in Stainless steel tanks. Fermentation Temperature: 24°C- 28°C Ageing: 50% of the wine was aged in second use French oak barrels for 5 months, 50% was aged 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.



Domaines Bournet-Lapostolle



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