



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



## *Grand Selection* Sauvignon Blanc 2019

**VINTAGE:** 2019

**TYPE OF WINE:** White Varietal

**D.O.:** Valle de Rapel

**VARIETIES:** 85% Sauvignon Blanc  
11% Semillon  
4% Sauvignon Gris

**HARVEST:** February 21<sup>st</sup> to March 9<sup>th</sup>

**PRODUCTION:** 10.249 cases of 9L equivalent

### TASTING NOTES

**COLOR:** Delicate yellow notes with green hues.

**NOSE:** Citrus on the nose, with some tropical fruits & white flowers.

**PALATE:** Fresh and round, with long and pleasant finish.

### SERVICE AND FOOD PAIRING

Perfect for and aperitif, clams with cheese, lemon and coriander and jam and melon salad. Serve well chilled from 6 to 8°C (42°F to 46°F).

### TECHNICAL DATA

**Alcohol Content:** 13.5% vol.

**pH:** 3.55

**Total Acidity:** 2.71 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 1.89 gr/L

### WINEMAKING

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

**Fermentation Temperature:** 14°C- 16°C

**Ageing:** 100% of the wine was aged in Stainless steel for 6 months

**Bottling Date:** September 2019

### VINTAGE CONDITIONS IN 2019

In Chile, the vintage 2019 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.

### AWARDS AND SCORES

92 pts - James Suckling

89 pts - Vinous

87 pts - Wine Spectator