



Le Rose 2020

VINTAGE: 2020

TYPE OF WINE: Rose Blend

D.O.: Apalta

VARIETIES: 50% Cinsault
26% Syrah
18% Grenache
6% Mourvedre

HARVEST: February 19th to February 27th

PRODUCTION: 5.800 cases of 9L equivalent

TASTING NOTES

COLOR: Subtle light pink color with a salmon hue.

NOSE: Expressive aromas of red berries, red currant with flowers and herbs at the finish.

PALATE: A refreshing mouthfeel, with vibrant acidity paired with a very good structure and pleasant finish.

SERVICE AND FOOD PAIRING

Enjoy well chilled with a variety of preparation. Ideal as an aperitif. Serve from 9°C to 11°C (49F and 52F).

TECHNICAL DATA

Alcohol Content: 12.5% vol.

pH: 3.23

Total Acidity: 3.61 gr/L (SO₄)

Residual Sugar: 1.90 gr/L

AVAILABLE FORMATS: 75cL.

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: October 2020

AWARDS AND SCORES

91 pts - Descorchados

VINTAGE CONDITIONS IN 2020

The 2020 season started with an extremely dry and mild winter, with temperatures above average on both maxima and minima. An early shooting (end of August- beginning of September), the springtime arrived early as well but with a drop on the minimas that resulted in frosts in October. Finally, a steep raise in temperatures that didn't stop during the end of the season.

The dry and hot weather carried on during the end of the vintage with very little rain (over 60% deficit) and with constant heat waves. We started irrigation very early, almost at the end of the winter, and we also had to adjust our canopy management as we saw very clear skies all through the season (spring, summer and fall). Definitely a vintage that was extremely dry, hotter and with more sunlight than ever. All this resulted in an extremely early harvest where we picked, depending on the varieties, from 10 days to almost 1 month earlier. The yields, as expected, are on the lower side.

We had to fine tune in terms of irrigation, fertility and soils management in order to support the balance we wanted in the final grapes. The maturity arrived very quickly and uneven. Selection as well as harvesting fast and early were key, but also adapting the crushing at the cellar to have a more strict selection of the berries and a very gentle extraction.

This season has brought higher levels of everything: sugars, tannins and surprisingly good acidity. The work in the vineyard and at the cellar allowed us to keep freshness and juicy fruit expressions in our wines.

Temperature: Historical Average 14.3°C / 2020 Average: 15.4°C

Rainfall: Historical Average: 719.4 mm / 2020: 358.9 mm

HISTORY

Lapostolle Le Rosé is inspired on a provençal style, focused on bringing the most elegant & subtle expression of a rosé blend from our own vineyards. The origin of this wine is in our estate in the Apalta Valley, known throughout Chile for the quality of its wines. Lapostolle was born in 1994 under the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, the family succeeded in making Lapostolle one of the most premium winery of Chile

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most award-winning winery from Chile.

Currently, the team behind the creation of Lapostolle is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

Lapostolle Le Rose comes from our San José Estate located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Location:	San José Apalta Valley, Colchagua Valley
Coordinates:	34°37'15.55"S 71°17'12.341"W
Elevation:	200 - 214 meters above sea level
Distance from the Sea:	75 Kilometres
Surface area:	5.8 ha selected of 22 ha
Plantation:	4.0 ha in 2014, 6.666 plants/ha 1.7 ha in 2016, 6.666 plants/ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	75 hL/ha
Certification:	ISO 14.001, HCCP, Carbon Neutral

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between night and day which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.

