



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Le Rose 2021

VINTAGE: 2021

TYPE OF WINE: Rose Blend

D.O.: Apalta

VARIETIES: 42% Cinsault
28% Syrah
24% Grenache
6% Mourvedre

HARVEST: February 22th to February 25th

PRODUCTION: 4.650 cases of 9L equivalent

TASTING NOTES

COLOR: Delicate pale pink with subtle onion skin hues.

NOSE: Notes of white flowers, nectarine and pear. Some red berries in the back.

PALATE: Fresh, lively acidity and juicy mid palate. Fresh aftertaste.

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: 3.68

Total Acidity: 3.33 gr/L (SO₄)

Residual Sugar: 2.0 gr/L

AVAILABLE FORMATS: 75cL, 1.5lt.

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 2 months.

Bottling Date: August 2021



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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VINTAGE CONDITIONS 2021

The 2021 vintage was challenging as it brought a scenario of climatic disruptions and we lived the development of the COVID-19 pandemic. The winter was mild with temperatures in average 2% higher and a good amount of rains, 63% more than the previous vintage but still 6% less than the historical data. The springtime changed the temperature pattern with a wider thermal amplitude and a raise in max temperature and lower minima, the flowering arrived about 10 days earlier than the average. No frost or heat waves were recorded. The summer brought a climatic phenomenon called "atmospheric river" that resulted in a 68 mm rain from 29th to the 31st of January, never recorded before and it was coincidental with the veraison of the grapes. From this event onwards, the weather switch to be consistently cooler with average temperatures 12% lower. During February we had particularly overcast conditions, with a 8% lower irradiation than the average of the last 5 seasons. We had to move fast to avoid any issues, so we established cultural practices to keep our vineyards well ventilated (leaf removal, shoot thinning and green harvest) as we stressed the outmost strict quality selection in both our wineries. The fall was fortunately dry and cold, that helped to keep the health of the vines. Under these significant cold conditions the maturity arrived slowly. We had to wait patiently, monitoring very closely our vineyards. The harvest was delayed from 10 to 15 days depending on the variety.

The yields were generous considering the challenges we faced, with grapes that produced wines of excellent quality. The vines having ripen under cooler conditions, the wines show great deep color, elegant tannins and juicy texture. Moderate alcohols levels, expressive nose and a fresh body reflect the conditions of the vintage.

Temperature: Historical Average 14.3°C / 2021 Average: 14.7°C

Rainfall: Historical Average: 719.4 mm / 2021: 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%.