



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Apalta 2021

VINTAGE: 2021

TYPE OF WINE: Cabernet Blend

D.O.: Apalta

VARIETIES: 54% Cabernet Sauvignon

23% Merlot

10% Carmenere

7% Cabernet Franc

6% Syrah

HARVEST: April 17th May 5th

PRODUCTION: 10.040 cases of 9L equivalent.

TASTING NOTES

COLOR: Intense and deep red, with dark purple edges.

NOSE: Expressive red fruit, fine and well-balanced nose with some aromas of herbs and black spices.

PALATE: Round and pleasant structure, juicy tannins and lively finish.

SERVICE AND FOOD PAIRING

Decant for 30 minutes and serve between 16°C (65°F).

Ideal companion for stewed and grilled meat in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.66

Total Acidity: 3.30 gr/L (SO₄)

Residual Sugar: 2.03 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 28 days.

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 24°C- 28°C.

Ageing: 70% of the blend was aged for 12 months in French oak barrels of second & third use; 30% in stainless steel tanks.

Bottling Date: September 2022.

Ageing Potential: 8 years.



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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VINTAGE CONDITIONS IN 2021

The year 2021 was a great challenge, with a scenario of climatic alterations and the development of the COVID-19 pandemic. The winter was mild, with temperatures 2% higher. With a good amount of rainfall, 63% more than the previous vintage, but still 6% less than historical data. Spring changed the temperature pattern with a greater thermal amplitude, so flowering came 10 days earlier than average. No frosts or heat waves were recorded. The summer brought with it a climatic phenomenon called "atmospheric river" which resulted in a rainfall of 68 mm from January 29 to 31, never recorded before and coinciding with grape veraison. Following this event, temperatures became consistently cooler, 12% cooler on average. These conditions brought with them fungal disease pressure, especially on early varieties such as Syrah and Garnacha. We had to act quickly to avoid any problems, and we established cultural practices to keep our vineyards ventilated (leaf thinning, shoot thinning and green harvesting), while emphasizing the strictest quality selection in the winery. The autumn was fortunately dry and cool, which helped to maintain the health of the vines. Under these important cool conditions maturity came slowly, the average heat was lower than seen in the last four vintages which was ultimately a positive factor. Yields were generous considering the challenges we faced, and more importantly, with grapes that produced excellent quality wines. Having ripened the vines in cooler conditions, the wines show great deep color, with elegant tannins and a juicy texture. Moderate alcohol levels, an expressive nose and elegant structure reflect the vintage conditions.

Temperature: Historical Average 14.5C / 2021 Average: 14.7C

Rainfall: Historical Average: 621.8 mm / 2021: 546.7 mm

HISTORY

Lapostolle Apalta is focused on bringing the finest expression of a red blend from our own vineyards. This Apalta has its origins in our estates in the Apalta Valley, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

Lapostolle is 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 in 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 Apalta comes from selected parcels of our vineyards located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Location:	Apalta Valley, Colchagua Valley
Clos Apalta:	34°36'30.77"S 71°17'46.34"W
Clos du Lican:	34°36'39.36"S 71°15'1.33"W
Elevation:	185 - 430 meters above sea level
Distance from the Sea:	70-75 Kilometres
Surface area:	200 ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	55 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%.