





VINTAGE: 2022

TYPE OF WINE: Rose Blend

D.O.: Apalta

VARIETIES: 44% Cinsault

38% Grenache 12% Syrah 6% Mourvedre

HARVEST: 8th to 12th of March

PRODUCTION: 4.600 cases of 9L equivalent

TASTING NOTES

COLOR: Clean and pale pink color, with salmon shades.

NOSE: Expressive and delicate nose of red berries, sweet cucumber

along with subtle nectarine & pear notes.

PALATE: Refreshing, light with nice acidity, mouth-fell with a long

lasting finish.

SERVICE AND FOOD PAIRING

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

TECHNICAL DATA

Alcohol Content: 12.5% vol.

pH: 3.33

Total Acidity: 3.58 gr/L (SO₄) Residual Sugar: 1.90 gr/L

AVAILABLE FORMATS: 75cL, 1.5 Lt.

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 3 months.

Bottling Date: August 2022





French in Essence, Chilean by Birth

VINTAGE CONDITIONS IN 2022

The 2022 vintage brought for a second year in a row cooler conditions, but slightly smaller yields. The winter was mostly dry all through the season but we welcome rains at the end of the winter in August. Regarding temperatures, the winter had lower minima and also higher maxima, particularly in June. Springtime started slowly and with inconsistent conditions with a cold September, but a very hot October and November ending up in a cold December again. No frosts where recorded. These unstable conditions explain the 7 to 11 days of delay in both shooting and flowering in Apalta. The summer carried over the cooler temperatures in average, but also a rise in the sunlight in the vineyard, that is been consistently raising 2% to 3% the last 5 seasons. A careful irrigation program was key and keeping a good canopy to protect the grapes in the vineyard, as we had to patiently wait for the perfect maturity.

The 2022 season was undoubtedly a cooler season, but at the same time it had good conditions to wait for the maturity of the fruit in most of the varieties. In relation to the organoleptic characteristics of the wines, the condition of moderate temperatures during the ripening period of the fruit, paved the way for crafting wines that express very well the different microterroirs of Apalta. They have expressive fruit and good density and texture on the palate, with balance and very good ageing potential.

Temperature: Historical Average 14.3°C / 2022 Average: 15.4°C

Rainfall: Historical Average: 719.4 mm / 2022: 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 Vertical Trellis in a Double Guyot

Production Yields: 75 hL/ha

Certification: ISO 14.001, HCCP, Carbon Neutral

GEOGRAPHIC CONDITIONS

Training System:

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 Cretacious (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%.



