



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

Grand Selection

Carmenère 2021



VINTAGE: 2021

TYPE OF WINE: Red Varietal

D.O.: Valle de Colchagua

VARIETIES: 85% Carmenère
6% Cabernet Franc
5% Syrah
4% Grenache

HARVEST: April 15th to April 24st

PRODUCTION: 10.268 cases of 9L equivalent

TASTING NOTES

COLOR: Carmine red with violet hues.

NOSE: Intense black fruit with spices and fresh herbs, subtle sweet spices

PALATE: Medium structure with very nice red fruit expression, juicy tannins and good balance.

SERVICE AND FOOD PAIRING

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for pasta, red meat and spicy preparations.

TECHNICAL DATA

Alcohol Content: 14% vol.

pH: 3.71

Total Acidity: 3.26 gr/L (SO₄)

Residual Sugar: 2,26 gr/L

WINEMAKING

Maceration Time: 25 days.

Fermentation Type: 100% in Stainless steel tanks.

Fermentation Temperature: 24°C- 28°C

Ageing: 45% of the blend was aged in second use French oak barrels for 8 months. 55% in stainless steel tanks.

Bottling Date: July, 2022.

Ageing Potential: 5 to 8 years.

VINTAGE CONDITIONS IN 2021

The winter was mild and we had a good amount of rains, but still 6% less than the historical data. The springtime changed the temperature with a wider thermal amplitude, the flowering arrived about 10 days earlier. No frost or heat waves were recorded. The summer brought a phenomenon called "atmospheric river" that resulted in rains on January, never recorded before and that was coincidental with the veraison of the grapes. From this event onwards, we established cultural practices to keep our vineyards well ventilated. The fall was fortunately dry and cold so that helped to keep the health of the vines. The yields ended up being generous, and most importantly with grapes that produced wines of excellent quality