



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection Cabernet Sauvignon 2021

VINTAGE: 2021

TYPE OF WINE: Red Varietal

D.O.: Valle de Colchagua

VARIETIES: 85% Cabernet Sauvignon
8% Carmenère
5% Grenache
2% Petit Verdot

HARVEST: April 19th to April 28th

PRODUCTION: 21.550 cases of 9L equivalent

TASTING NOTES

COLOR: Purple red with dark red edges.

NOSE: Ripe red fruit aromas such as berries and plums, and a spicy expression of herbs and oak notes.

PALATE: Medium acidity and juicy tannins with a plum aftertaste.

SERVICE AND FOOD PAIRING

Open and serve between 16°C and 18°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14% vol.

pH: 3.77

Total Acidity: 3.25 gr/L (SO₄)

Residual Sugar: 2.24 gr/L

WINEMAKING

Maceration Time: 25 days

Fermentation Type: 100% in Stainless steel tanks

Fermentation Temperature: 24°C- 28°C

Ageing: 30% of the blend for 10 months in used French oak barrels, 70% 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