



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection Sauvignon Blanc 2022

VINTAGE: 2022

TYPE OF WINE: White Varietal

D.O.: Valle de Rapel

VARIETIES: 100% Sauvignon Blanc

HARVEST: March 8th to April 1th

PRODUCTION: 11.292 cases of 9L equivalent

TASTING NOTES

COLOR: Light yellow with green hues.

NOSE: Intense and fresh aromas of fresh herbs, sweet citrus and tangerine.

PALATE: Medium body with pleasant acidity and a long finish

SERVICE AND FOOD PAIRING

The ideal companions for fish like sea bass and sea food in general. Serve from 8°C (44°F) to 10°C (48°F).T

TECHNICAL DATA

Alcohol Content: 13% vol.

pH: 3.40

Total Acidity: 3.76gr/L (SO₄)

Residual Sugar: 2.50 gr/L

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.

VINTAGE CONDITIONS IN 2022

The season started with a mild winter, mostly dry all through the season. We finally we had some rains concentrated at the end of August. Regarding temperatures, the winter had lower minima and also higher maxima, in particular in June. Springtime started slowly and with inconsistent conditions starting with a cold September, but a very hot October and November ending up in a cold December again. No frosts were 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.