

la Parcelle 8 2017



VINTAGE: 2017

TYPE OF WINE: Cabernet Sauvignon

D.O.: Apalta

VARIETIES: 100% Cabernet Sauvignon

HARVEST: March 14th

PRODUCTION: 146 cases of 9L equivalent

TASTING NOTES

COLOR: Inky red color, with deep purple edges.

NOSE: Powerful and concentrated, with intense and bright black fruit and cedar notes. Some graphite hints.

PALATE: Bright and broad structure open up the palate, with intense flavors that bring more fruit and spices. The finish is very long and complex.

TECHNICAL DATA

Alcohol Content: 15.0% vol.

pH: 3.62

Total Acidity: 3.96 gr/L (SO₄)

Residual Sugar: 2.25 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 5-6 weeks with manual punch down.

Fermentation Type: 100% in 75hL French oak vats. Malolactic in new French oak barrels.

Fermentation Temperature: 28°C to 30°C.

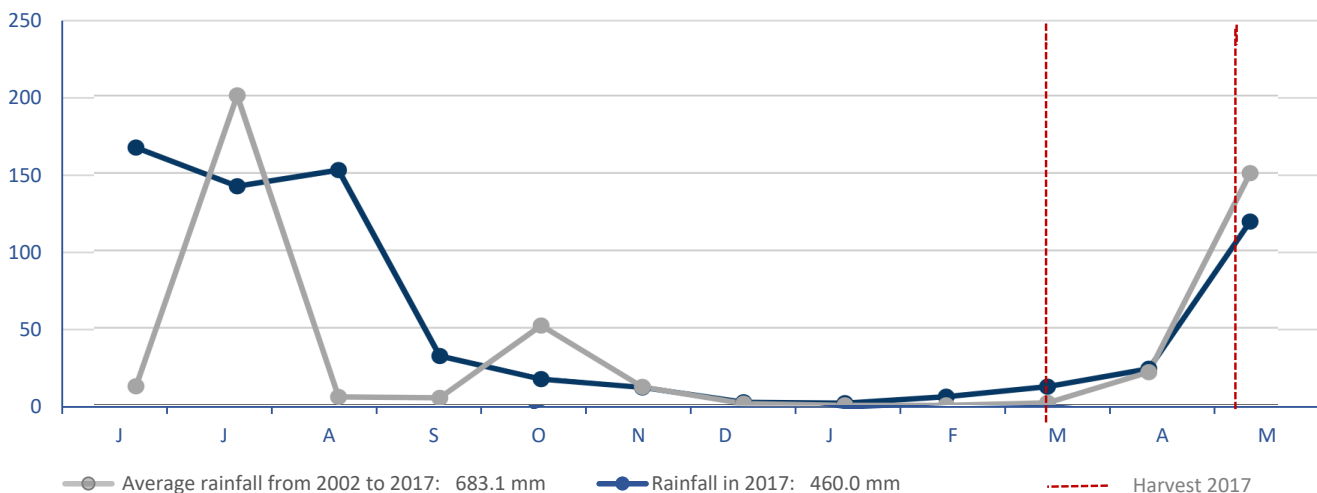
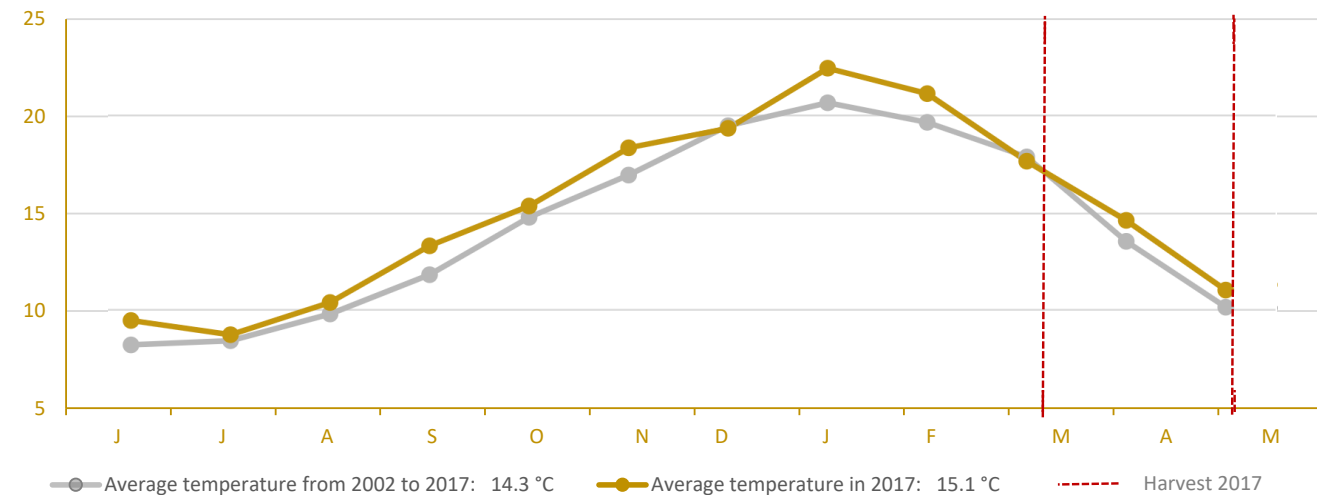
Ageing: 12 months 93% in new French oak barrels, 7% used.

Fining and Filtering: Not fined, cold stabilized or filtered.

Bottling Date: February 18th, 2020.



Vintage Conditions in 2017



The 2017 vintage was shaped by extreme conditions which promoted deadly, tinderbox conditions for the propagation of devastating wildfires, with a total of 600,000 hectares of forest. To our great relief, our vines were spared and suffered no smoke damage, which was soon confirmed on tasting the different parcels of grapes.

Winter was exceptionally dry at Clos Apalta, with a 35% hydric deficit compared to the long-term average. Spring was drier and cold. In November, marginally higher temperatures and marginal accumulation of rain resulted in bud break commencing 10 days early. Summer was unbearably hot, with scorching temperatures hovering between 32°C and 35°C. After the first ten days of March, both minimum and maximum temperatures had dropped markedly. Such temperature variations allowed the grapes to complete phenolic ripening, promoting intense colour and retaining intense fruit character and freshness.

In the end, conditions for ripening were excellent and consistent with a classic year.



HISTORY

One of the oldest vineyards of Cabernet Sauvignon in Chile, if not in the world, is the origin of this story. Tucked away in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary in the 1910s who, using a unique French massal selection, planted this amazing vineyard. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet discovered these hundred year-old ungrafted Cabernet Sauvignon vines whilst visiting Apalta. La Parcelle 8, the first plot the family saw upon arriving in the Valley, was this unique vineyard that would become the beginning of Lapostolle's Chilean chapter.

The aim of La Parcelle 8 is to bring the finest expression of a Cabernet Sauvignon from our own vineyards. La Parcelle 8 has its origins in our Clos Apalta estate 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 with an excellent ageing potential.

Lapostolle was born in 1994 from the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard vine by vine, the family succeeded in making Lapostolle one of the most premium wineries of Chile. This led to Lapostolle being recognized by Wine Enthusiast as the "New World Winery of the Year" in 2008.

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

La Parcelle 8 comes from a selected parcel of our Clos Apalta Estate, located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS APALTA VINEYARD: LA PARCELLE 8

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'26.63"S 71°18'9.93"W
Elevation:	185 - 191 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	16 ha selected of 160 ha total
Plantation:	16 ha 1915-1940, 5.681 plants/ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	40 hL/ha
Certification:	Organic by Ceres, Biodynamic by Demeter 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 of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, whilst 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 day and night 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%.

